DRINKS AS THEY ARE MIXED

BY LEADING BARTENDERS

b C Cartwright —

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A B C D E F G H J K L M N O P R S T V W

DRINKS

AS THEY ARE MIXED

A MANUAL OF
QUICK REFERENCE

Containing Upwards of 300 Recipes for Mixing and Serving Drinks. An Invaluable Companion to All Who Are Engaged in the Liquor Business. Including Toasts and Sentiments for all Occasions

ILLUSTRATED.

EDITED BY

PAUL E. LOWE

CHICAGO
FREDERICK J. DRAKE
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A B C D E F G H J K L M N O P R S T V W

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BY

FREDERICK J. DRAKE & CO.

CHICAGO

PREFACE

The purpose of this little vest-pocket manual is to provide an unerring and infallible guide to that vast army of workers which is engaged in catering to the public from behind the bars of the countless **Hotels, Buffets** and **Drinking Resorts** of every description throughout the United States and the English-speaking world. The work is most unique and original, being the only one of its kind ever before published in the world. It is very small, measuring only 2⅛x5½ inches, and is intended to be carried in the upper vest pocket.

This little volume should and will be the constant companion of all progressive bar men, both proprietors and employes; because, unlike a hand manual, it subjects the student to no trouble or inconvenience and is absolutely invaluable in the intelligent prosecution of his work.

There have been a number of hand books published containing instructions for the mixing of drinks, etc., but such works are not adaptable by reason of their cumbersome proportions. They are left lying around on shelves and in odd places; rarely are they readily accessible and often they cannot be found at all when wanted.

This vest-pocket manual, which the author most unqualifiedly recommends as the best and only one which has ever been written to fill every requirement, contains upwards of 300 recipes

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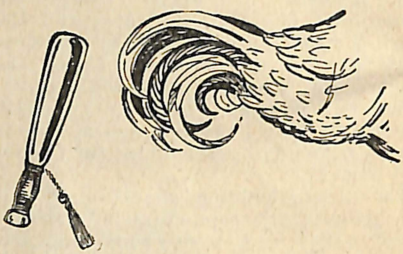
for all kinds of modern drinks, together with appropriate toasts and valuable hints and instructions relating to the bar business in all its details, and which if faithfully studied and applied will enable the veriest novice in the business to become an expert mixer and a thoroughly competent bar-tender in a remarkably short time.

The work also contains a number of very suggestive and amusing illustrations, for which the publishers are indebted to the courtesy and affability of



Messrs. G. F. Heublein & Bro., New York, Hartford and London, Sole Owners and Distributers of Heublein's Famous Club Cocktails.

The work is also an excellent guide for private individuals—ladies and gentlemen who entertain in their homes—as ample and explicit directions for making and serving delicious beverages in bulk are given.

Stewards of Clubs, Dining Car Managers, Butlers in private families and all those who cater to the exclusive classes will find this work an almost indispensable aid to them in the performance of their duties.

The merit and honor involved in any occupation—with all that this assertion

implies—lies wholly in the conscientious and intelligent manner in which the duties of that occupation are discharged.

In recent years, the bar business, keeping pace with every other department of commercial enterprise, to which our growing and complex civilization has given impetus, has developed into a profession requiring the highest order of scientific skill to insure success. To all those engaged in the dispensing of liquors who are ambitious to elevate their business to the very highest plane of excellence, this pocket guide will appeal, with greater and greater force, after they shall have examined its contents and realized the full extent of its inestimable usefulness and value.

Prompted more by a desire to confer a lasting benefit upon fellow workers, in the great art of mixing drinks, than from any business consideration, this little work is most confidently entrusted to the kindly consideration and the fair and impartial judgment of the profession by THE AUTHOR.

DRINKS AS THEY ARE MIXED

ATTENTION! READ THIS!

For the greater convenience and ready reference of bar men, recipes for **All Drinks Served from Behind the Bar** are alphabetically arranged in this work and **Indexed** upon an **Indented Margin** under their respective **Initial Letters.**

Each drink is given under its proper analytical appellation; the qualifying or distinguishing ingredient following the name of the drink. Thus: "Whiskey Cocktail" is shown as "Cocktail, Whiskey"—the drink itself being a **cocktail** and the word "**whiskey**" denoting the **kind** of cocktail. Hence, for "Whiskey Cocktail" look under the letter "C." For "Hot Scotch Whiskey" look under the letter "W," since "whiskey" is the drink proper and "Scotch" the qualifying term. The same rule applies to Cobblers, Fizzes, Flips, Punches, Sangarees, Smashes and all other drinks.

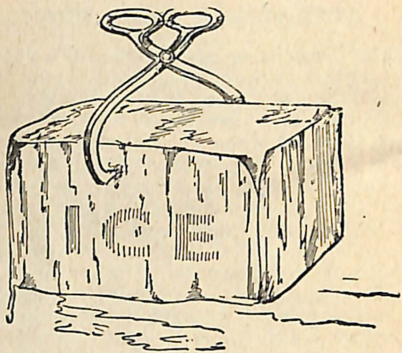
On page 81 will be found an Index for recipes **For Making Drinks in Bulk for Bottling,** and also for Miscellaneous Information, General Instructions, Toasts, etc., contained in this work.

Recipes for drinks made in bulk, such as Cups and Punches, to be served over the bar on holidays or for entertainments in Clubs, Lodges or Families, are given with the recipes for individual drinks mixed behind the bar, and

will be found by consulting the Indented Marginal Index.

Absinthe Served in American Style.

Finely shaved ice, ¾ glass.
Gum syrup, 4 dashes.
Absinthe, 1 pony.
Water, 2 wineglasses.
Shake until shaker is frosted and strain in large champagne glass.



HARD DRINK

Absinthe Served in French Style (or dripped).

Absinthe, 1 pony glass.
Fill the bowl of the absinthe glass (which has a hole in the center) with shaved ice and the rest with water. Raise the bowl and allow contents to drip into the glass containing the absinthe until the color indicates a sufficiency. Serve in thin bar glass.

Absinthe Served in Italian Style.

Use large bar glass.
Absinthe, 1 pony.
Cracked ice, 3 pieces.
Maraschino, 3 dashes.

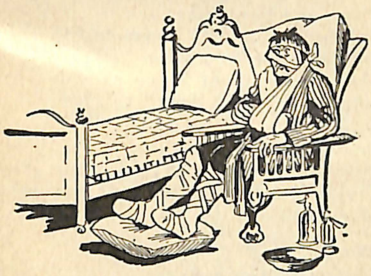
Anisette, ½ pony.
Pour in ice water, stir slowly with spoon and serve.

Ale, Mulled (or Hot).

Fill a pewter mug with ale, heat an iron to a white heat, immerse it slowly and do not allow the ale to overflow the mug. Then serve.

"Arf and Arf," or Black and Tan.

Use ale glass or bar mug and fill with half porter and half ale; or half old and half new ale, or porter and stout with ale, as the customer may prefer.



A Case of Ale

Astringent.

Port wine, 2-3 wineglass.
Jamaica ginger, 5 dashes.
French brandy to fill the glass.
Stir gently with spoon, sprinkle a little nutmeg on top and serve.

Auditorium Cooler.

Use large bar glass.
Lemon juice, 1 lemon.
White sugar, 1 teaspoonful.
Ginger ale, cold, 1 bottle.
Stir, decorate with berries and fruit and serve.

Beef Tea.

Use a hot water glass.
Extract of beef, ½ teaspoonful.
Fill glass with hot water, season with pepper, salt and celery salt, serve with spoon and a small glass of ice on the side.

Benedictine.

Place a whiskey glass bottom side up on the bar and on top of this place a pony glass and fill it with benedictine.
This is the way that all liqueurs should be served straight.

Bishop.

Use large bar glass.
Powdered sugar, 1 teaspoonful.
Lemon juice, 2 dashes.
Lemon peel from 2 slices.
Seltzer water, 1 dash.
Shaved ice, ¾ of glass.
Jamaica rum, 2 dashes.
Claret or Burgundy to fill the glass.
Shake, decorate with fruit and serve with straw.

Bismarck.

Use sherry wineglass.
Vanilla Cordial, 2 teaspoonfuls.
Yolk of 1 egg carefully covered with benedictine.
Kummel, ½ wineglass.
Angostura bitters, 1 very light dash.
As in making Pousse Cafe, keep the colors separate and the ingredients from running together.

Black Stripe.

Use small bar glass.
Santa Cruz or Jamaica rum, 1 wineglass.
Molasses, 1 tablespoon.
To serve cold, stir in a tablespoon of water and fill with shaved ice.

To serve hot, fill glass with boiling water and sprinkle with nutmeg.

Blue Blazer.

Use two metal mugs.

Sugar dissolved in little hot water, 1 teaspoonful.

Scotch whiskey, 1 wineglass.

Set fire to the liquor and pour it several times, while blazing, from one mug to the other.

Twist lemon skin on top and serve.

A Bracer

Eon Soir.

Use sherry glass.

Ice, glass ½ full.

Creme Yvette, ½ pony.

Benedictine, ½ pony.

Ginger ale to fill the glass.

Stir gently with a spoon and serve with a straw.

Boston Cooler.

Use large glass.

Rind of lemon, 1.

Ice, 3 lumps.
Sarsaparilla, 1 bottle.
Ginger ale, 1 bottle.

Brace Up.

Use large bar glass.
Powdered sugar, 1 tablespoonful.
Angostura or Boker's bitters, 3 dashes.
Lemon juice, 3 dashes.
Lime juice, 1 dash.
Anisette, 2 dashes.
Egg, 1.
Brandy, ¾ glass.
Shaved ice, ½ glass.
Shake well in shaker, strain into large glass, fill with Apollinaris or Seltzer, and serve.

Brandy, Pony of.

Use small bar glass, placing same before customer, and another glass containing ice water.
Brandy, 1 pony glass.
Pour from pony glass into the empty glass on bar.

Brandy and Ginger Ale.

Use large punch glass.
Brandy, 1 wineglass.
Ginger ale, 1 bottle.
Stir with spoon and serve.

Brandy and Soda.

Use large punch glass.
Ice, 2 pieces.
Brandy, 1 wineglass.
Plain soda, 1 bottle.
Stir and serve.

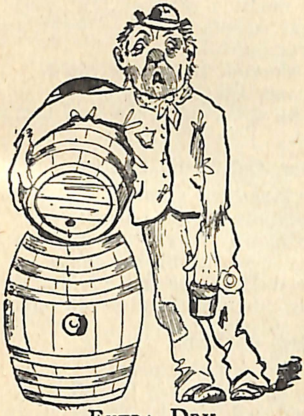
Brandy, Burnt.

Loaf sugar, place in a saucer, 2 lumps.
Cognac, 1½ jiggers.
Set on fire and allow brandy and sugar to burn for about 2 minutes. Ex-

tinguish the fire by covering the saucer with a plate and serve in a bar glass.

Brandy Champerelle.

Use small wineglass.
Red Curacoa, 1-3 wineglass.
Anisette, maraschino, or yellow Chartreuse, 1-3 wineglass.
Brandy, 1-3 wineglass.
Angostura bitters, 1 light dash.



EXTRA DRY

Champagne.

Serve champagne very cold in champagne glasses; but never put ice or water in it.

Claret and Ice.

Use star champagne glass.
Ice, 3 or 4 lumps.
Claret, to fill the glass.

Claret, Mulled.

Put into a dish.
Sugar, 3 or 4 lumps.
Lemon juice, 2 dashes.

Whole allspice, 4 (bruised).
Whole cloves, 2 (bruised).
Ground cinnamon, 1-3 teaspoon.
Claret, 2 wineglasses.
Let the compound come to a boil and boil two minutes, stirring continuously; then strain and pour into a large bar glass.

Cobbler, Brandy.

Use medium size mixing glass.
Sugar, dissolved in a little water, 1 dessertspoonful.
Ice shaved, to fill the glass.
Cognac, 1½ jiggers.
Shake well, decorate and serve with straws.

Cobbler, California Sherry.

Use large bar glass.
Pineapple syrup, 1 pony.
California sherry, 2 wineglasses.
Shaved ice, to fill the glass.
Stir well; dress with fruit; top with a little port wine and serve with straw.

Cobbler, Catawba.

Use large bar glass.
Ice, shaved, glass ½ full.
Powdered sugar dissolved in little water, 1 teasponful.
Orange, 1 slice quartered.
Catawba wine, 1 wineglass.
Fill up with fine ice, stir, dress with berries and serve with straw.

Cobbler, Champagne.

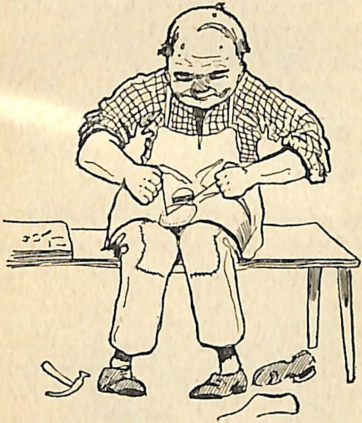
Use large bar glass.
Sugar, 1 teaspoonful.
Orange peel, 1 slice.
Lemon peel, 1 slice.
Shaved ice, glass ½ full.
Champagne to fill the glass.
Dress with fruits and serve with straw.

Cobbler, Claret.

Use large bar glass.
Sugar dissolved in ¼ wineglass water, 1 teaspoonful.
Orange, 1 slice quartered.
Claret, 2 wineglasses.
Ice, fine, to fill glass.
Serve with a straw.

Cobbler, Rhine Wine.

Use large bar glass.
Ice, fill glass ½ full.



A Cobbler

Sugar, 1 tablespoonful.
Mineral water, 1 jigger.
Rhine wine, 2 jiggers.
Fill the glass up with ice; stir well; decorate with fruit and serve with straws.

Cobbler, Sauterne.

Use large bar glass.
Ice, fill glass ½ full.
Orchard syrup, ½ jigger.

Sauterne, 2 jiggers.
Fill up with ice; stir well; decorate with fruit and serve with straws.

Cobbler, Sherry.

Use large bar glass.
Syrup, 1 teaspoonful.
Lemon peel, 3 pieces, twisted.
Ice, fine, fill glass.
Sherry wine, fill glass nearly to top.
Stir with long bar spoon, bringing the syrup and lemon peel nearly to the top; dress with fruit and serve with straws.

Cobbler, Whiskey.

Use large bar glass.
Sugar dissolved in water, ½ tablespoonful.
Maraschino, 1 dash.
Whiskey, 1 jigger.
Orange, 1 slice quartered.
Fill glass with ice; stir; dress with fruits and serve with straws.

Cocktail, Absinthe.

Use mixing glass.
Ice, fill glass ¾ full.
Absinthe, 1 pony glass.
Water, pour in slowly 1 wineglass.
Syrup, 1 teaspoonful.
Angostura bitters, 2 dashes.
Stir and strain in cocktail glass.

Cocktail, Blackthorne.

Use mixing glass.
Ice, fine, fill glass 2-3 full.
Syrup, 1 teaspoonful.
Lemon juice, ¼ teaspoonful.
Orange bitters, 2 dashes.
Angostura bitters, 1 dash.
Vermouth, ½ wineglass.
Gin, Sloe, ½ wineglass.
Stir well; strain into cocktail glass and serve.

Cocktail, Brandy.

Use mixing glass.
Ice, fine, fill glass 2-3 full.
Syrup, 1 teaspoonful.
Lemon peel, 1 piece.
Angostura bitters, 2 dashes.
Brandy, 1 wineglass.
Stir; strain into cocktail glass and serve.

Cocktail, Brandy (Fancy).

Use mixing glass.
Ice, fill glass.
Maraschino, 3 dashes.
Boker's or Angostura bitters, 2 dashes.
Orange bitters, 1 dash.
Brandy, 1 jigger.
Moisten the rim of a cocktail glass with a piece of lemon and dip it in powdered sugar; mix and strain into cocktail glass and serve.

Cocktail, Buster Brown.

Use mixing glass.
Ice, fine, fill glass 2-3 full.
Lemon juice, ¼ teaspoon.
Syrup, 1 teaspoonful.
Orange bitters, 2 dashes.
Whiskey, 1 jigger.

Cocktail, Champagne.

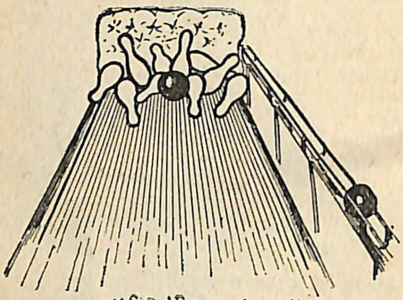
Use tall, thin glass.
Sugar, 1 lump.
Angostura bitters, 2 dashes.
Ice, 1 small lump.
Lemon peel, twisted, 1 piece.
Champagne to fill the glass.
Stir with spoon and serve.

Cocktail, Cincinnati.

Use beer glass.
Beer, fill glass ½ full.
Soda, to fill the glass full.

Cocktail, Club.

Use large bar glass.
Ice, shaved, fill glass ½ full.
Pineapple syrup, 2 dashes.
Bitters, 2 dashes.
Maraschino, 2 dashes.
Old brandy, ¾ jigger.
Mix with spoon; strain; dress with strawberries and twist piece of lemon peel on top and dash with champagne.



"SET 'EM UP AGAIN"

Cocktail, Coffee.

Use large bar glass.
Ice, fill glass 2-3 full.
Sugar, 1 teaspoonful.
Egg, 1.
Port wine, 1 wineglass.
Brandy, 1 pony.
Shake well; strain into medium-sized thin glass; sprinkle with nutmeg and serve.

Cocktail, Country.

Use mixing glass.
Ice, fill the glass.
Orange bitters, 2 dashes.
Boker's or Angostura bitters, 2 dashes.
Rye whiskey, 1 jigger.

Lemon peel, 1 piece.
Shake well and strain into cocktail glass.

Cocktail, Deronda.

Use mixing glass.
Ice, fill the glass.
Calisaya, fill glass 1-3 full.
Plymouth gin, fill glass to top.
Shake well and strain into cocktail glass.

Cocktail, Dixie.

Make a plain whiskey cocktail and add:
Curacoa, 1 dash.
Creme de menthe, 5 drops.

Cocktail, Dude.

Use large bar glass.
Ice, 2 or 3 lumps.
Creme de vanille, 1 pony.
Lime juice, 1 teaspoonful.
Lemon or sweet soda, fill glass.
Stir; dress with fruit and serve.

Cocktail, Duplex.

Use mixing glass.
Ice, fill glass.
Orange bitters, 3 dashes.
Vermouth, Italian, 1 pony.
Vermouth, French, 1 pony.
Acid phosphate, 3 dashes.
Shake well; strain into cocktail glass and serve.

Cocktail, Express.

Use large bar glass.
Ice, fine, glass 1-3 full.
Syrup, 2 drops.
Orange bitters, 3 dashes.
Vermouth, Italian, 1 pony.
Whiskey, Scotch, 1 pony.
Stir; strain into cocktail glass and serve.

Cocktail, Gin.

Use mixing glass.
Ice, fill glass 2-3 full.
Lemon peel, 1 piece.
Syrup, 1 teaspoonful.
Orange bitters, 2 dashes.
Angostura bitters, 1 dash.
Gin, 1 wineglass.
Stir and strain in cocktail glass.

Cocktail, Golden Bell.

Use mixing glass.
Ice, fill glass.
Orange bitters, 3 dashes.
Sherry, fill glass ½ full.
Vermouth, fill balance of glass.
Orange peel, 1 piece.
Mix and strain into cocktail glass.

Cocktail, Golf Links.

Use mixing glass.
Ice, fine, fill glass 2-3 full.
Lemon juice, ¼ teaspoonful.
Syrup, 1 teaspoonful.
Orange bitters, 2 dashes.
Angostura bitters, 1 dash.
Catawba, sweet, ½ wineglass.
Whiskey, rye, ½ wineglass.
Medford rum, 1 dash.
Stir well and strain into a cocktail glass the inside of which has been coated evenly with abricotine by rinsing. Then dash with Apollinaris, dress with fruit and serve.

Cocktail, Harvard.

Use mixing glass.
Ice, fill the glass.
Boker's bitters, 3 dashes.
Syrup, gum, 1 dash.
Vermouth, Italian, 1 pony.
Brandy, 1½ ponies.
Mix; strain into cocktail glass; fill with seltzer and serve quickly.

Cocktail, Irish.

Use mixing glass.
Ice, fill the glass.
Orange bitters, 3 dashes.
Acid phosphate, 2 dashes.
Vermouth, Italian, 1 pony.
Whiskey, Irish, 1 wineglass.
Mix; strain into cocktail glass and serve.

Cocktail, Japanese or Mikado.

Use large bar glass.
Ice, shaved, fill glass ½ full.
Orgeat syrup, 1 tablespoonful
Angostura bitters, 2 dashes.
Brandy, 1 wineglass.
Stir; strain and serve.

Cocktail, Lone Tree.

Use mixing glass.
Ice, fill glass.
Vermouth, Italian, 1 pony.
Tom gin, 1 wineglass.
Mix and strain into cocktail glass.

Cocktail, Manhattan.

Use mixing glass.
Ice, fine, fill glass.
Syrup, ½ barspoonful.
Angostura bitters, 1 dash.
Vermouth, ½ jigger.
Whiskey, ½ jigger.
Lemon peel, 1 piece twisted.
Stir and strain into cool cocktail glass.

Cocktail, Martinez.

This drink is made the same as the Manhattan Cocktail above, substituting gin for whiskey.

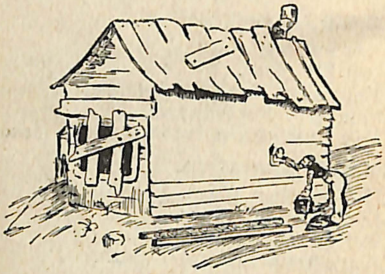
Cocktail, Metropole.

Use mixing glass.
Ice, fine, fill glass.
Peyschaud or Angostura bitters, 2 dashes.

Orange bitters, 1 dash.
Gum syrup, 2 dashes.
Vermouth, French, ½ jigger.
Brandy, ¾ jigger.

Cocktail, Old Fashioned.

Use old-fashioned cocktail glass.
Sugar, 1 lump.
Seltzer, 1 dash, and crush sugar with muddler.
Ice, one square piece.
Orange bitters, 1 dash.
Angostura bitters, 1 dash.
Lemon peel, 1 piece.
Whiskey, 1 jigger.
Stir gently and serve with spoon.



"On the House"

Cocktail, Old Sport.

Use mixing glass.
Ice, fine, fill glass 2-3 full.
Syrup, 2 teaspoonfuls.
Pineapple syrup, 1 teaspoonful.
Orange bitters, 2 dashes.
Angostura or Peyschaud's bitters, 1 dash.
Sherry wine, ½ jigger.
Whiskey, rye, ½ jigger.
Stir well and strain into a cocktail

glass which has been evenly coated inside by rinsing the glass with ½ teaspoonful of abricotine. Dash with Apollinaris or seltzer, dress with fruit and serve.

Cocktail, Old Tom Gin.

Use small bar glass.
Ice, shaved, fill glass.
Gum syrup, 3 dashes.
Angostura or Boker's bitters, 2 dashes.
Curacoa, 2 dashes.
Old Tom gin, 1 wineglass.
Stir; strain; twist piece of lemon peel on top and serve.

Cocktail, Oyster.

Use tumbler.
Lemon juice, 3 dashes.
Tobasco sauce, 1 dash.
Tomato catsup, 1 dash.
Oysters, six, with their liquor.
Season with pepper and salt; mix and serve with small fork in the glass.

Cocktail, Rising Sun.

Use a large bar glass.
Ice, shaved, fill glass.
Curacoa, 1 teaspoonful.
Pineapple syrup, 1 teaspoonful.
Angostura bitters, 3 dashes.
Maraschino, 2 dashes.
Brandy, 1 wineglass.
Stir well; strain into cocktail glass; twist a piece of lemon peel on top and serve.

Cocktail, Saratoga.

Use small bar glass.
Ice, 3 lumps.
Brandy, 1 pony.
Whiskey, 1 pony.
Vermouth, 1 pony.
Shake well; strain into claret glass and serve with a slice of lemon.

Cocktail, Soda.

Use large bar glass.
Ice, 3 lumps.
Sugar, 1 teaspoonful.
Angostura bitters, 3 dashes.
Lemon soda, fill glass.
Stir well and serve.

Cocktail, Star.

Use mixing glass.
Ice, fine, fill glass.
Gum syrup, 2 dashes.
Orange bitters, 3 dashes.
Vermouth, Italian, ½ jigger.
Apple brandy, ¾ jigger.
Mix; strain; add small twist of lemon peel and serve.

Cocktail, Trilby.

Use mixing glass.
Ice, fine, fill glass.
Orange bitters, 3 dashes.
Acid phosphate, 3 dashes.
Whiskey, fill glass 2-3 full.
Calisaya, fill balance of glass.
Mix; strain into cocktail glass and serve.

Cocktail, Tuxedo.

Use mixing glass.
Ice, fine, fill glass.
Angostura bitters, 1 dash.
Sherry wine, 1 barspoonful.
Vermouth, Italian, ½ jigger.
Tom gin, ¾ jigger.
Mix; strain into cocktail glass and serve.

Cocktail, Whiskey.

Use bar glass.
Ice, 1 lump.
Sugar, 1 lump, dissolved.
Angostura bitters, 2 dashes.
Lemon juice, 1 dash.
Whiskey, 1 jigger.
Stir and serve.

Cocktail, Whiskey (New York).

Use mixing glass.
Ice, fine, fill glass.
Boker's or Angostura bitters, 2 dashes.
Vermouth, Italian, ½ jigger.
Sherry, ½ teaspoonful.
Whiskey, 1 jigger.
Mix and strain into cocktail glass; add small twist of lemon peel and serve.

Cocktail, Vermouth.

Use small bar glass.
Ice, fine, fill glass ½ full.
Vermouth, French, 1½ pony.
Angostura or Boker's bitters, 3 dashes.
Gum syrup, 2 dashes.
Stir and serve.

Cordials and French Liqueurs.

These drinks when drunk straight are served in the same manner as benedictine. (See Benedictine, page 10.)

Creme De Menthe.

Use sherry glass.
Ice, fine, fill the glass.
Serve with 1 straw cut in 2 pieces.

Crusta, Brandy.

Use large bar glass.
Ice, shaved, fill glass ¾ full.
Gum syrup, 4 dashes.
Angostura or Boker's bitters, 2 dashes.
Lemon juice, 2 dashes.
Maraschino, 2 dashes.
Brandy, 1 wineglass.
Peel the rind in one piece from a lemon and fit it into a cocktail glass so as to cover the entire inside; then moisten the rim of the glass with a piece of lemon and dip glass into pow-

dered sugar. Stir and strain into the prepared glass. Dress with fruit and serve.

Crusta, Gin.

Make the same as Brandy Crusta, above, substituting gin for brandy.

Crusta, St. Croix.

Use large bar glass.
Ice, shaved, fill glass ½ full.
Orchard syrup, 4 dashes.
Angostura or Boker's bitters, 1 dash.
Lemon juice, 1 dash.
Maraschino, 2 dashes.
St. Croix rum, 1 wineglass.

Prepare a cocktail glass as directed for Brandy Custra, above; stir and strain into prepared glass; dress with fruit and berries and serve.

Crusta, Whiskey.

Use large bar glass.
Ice, shaved, fill glass ½ full.
Gum syrup, 4 dashes.
Angostura bitters, 2 dashes.
Lemon juice, 2 dashes.
Curacoa, 2 dashes.
Whiskey, 1 jigger.

Prepare a cocktail glass as directed for Brandy, Crusta, above; stir well and strain into prepared glass; dress with fruit (if desired) and serve.

Cup Champagne (4 gallon mixture).

Use large punch bowl.
Pineapple, quartered, 2 cans.
Oranges, sliced, 8.
Lemons, sliced, 4.
Curacoa, 1 quart.
Chartreuse, 1 pint.
Abricotine, 1 pint.
Cognac, 1 quart.
Tokay wine, 1 quart.

Stir well and let stand over night and when ready to use add:

Ice, 1 large piece.
Apollinaris, 3 quarts.
Champagne, 6 quarts.

Dress with fruit; float two pieces of shaddock on top and serve in champagne cups.

Cup Claret (2 gallon mixture).

Use large punch bowl.
Pineapple, 1 can.
Oranges, sliced, 4.
Lemons, sliced, 3.
Abricotine, 3 wineglasses.
Curacoa, 2 wineglasses.
Mineral water, 2 quart bottles.
Claret, 4 quart bottles.

Stir well and let stand 4 hours before using; then put in bowl.

Ice, 1 large piece.

Champagne or other sparkling wine, 2 quarts.

Decorate the ice with fruits; float a large slice of shaddock on top, and serve in champagne glasses.

Cup Claret (3 gallon mixture).

Use large punch bowl.
Pineapple, 2 cans.
Oranges, sliced, 8.
Lemons, sliced, 4.
Curacoa, 4 wineglasses.
Abricotine, 2 wineglasses.
Apollinaris, 2 quart bottles.
Claret, 6 quart bottles.

Stir well and let stand 3 or 4 hours before using; then filter it into another bowl with a large piece of ice and add:

Champagne or any other sparkling wine, 4 quarts.

Decorate the ice with fruits; float a large slice of shaddock on top, and serve in champagne glasses.

Cup Moselle (for 6 people).

Use glass pitcher.
Cracked ice, fill pitcher ¼ full.
Sugar, cut loaf, 6 or 8 pieces.
Lemon, sliced, 1.
Orange, sliced, 1.
Pineapple, 4 slices.
Cognac, 1 pony.
Abricotine, 1 pony.
Curacoa, 1 pony.
Moselle, 1 quart.
Apollinaris, 1 pint.

Mix well and add thin piece of cucumber skin; decorate with fruit and ¼ of a slice of shaddock, and serve in stem glasses.

Cup Rhine Wine (for 6 people).

Use glass pitcher.
Cracked ice, fill pitcher ¼ full.
Loaf sugar, 6 or 8 pieces.
Lemon, sliced, 1.
Orange, sliced, 1.
Pineapple, 4 slices.
Brandy, 1 pony.
Abricotine, 1 pony.
Curacoa, 1 pony.
Rhine wine, 1 quart.
Apollinaris, 1 pint.

Mix well and add thin piece of cucumber skin; decorate with fruit and ¼ of a slice of shaddock, and serve in stem glasses.

Cup Sauterne (for 6 people).

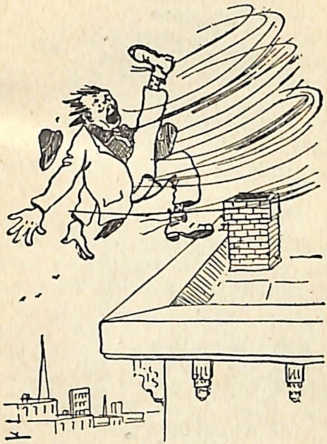
Use glass pitcher.
Cracked ice, fill pitcher ¼ full.
Loaf sugar, 6 or 8 pieces.
Lemon, sliced, 1.
Orange, sliced, 1.
Pineapple, 4 slices.
Cognac, 1 pony.
Abricotine, 1 pony.
Curacoa, 1 pony.
Sauterne, 1 quart.

Apollinaris, 1 pint.

Mix well and add a thin piece of cucumber skin; decorate with fruit and ¼ of a slice of shaddock, and serve in stem glasses.

Daisy, Brandy.

Use small bar glass.
Ice, fine, fill glass ½ full.
Gum syrup, 3 or 4 dashes.
Curacoa, 2 or 3 dashes.
Lemon, ½ juice of 1.



"Blowing Him Off"

Orange cordial, 2 or 3 dashes.
Brandy, 1 wineglass.

Shake well; strain and fill with seltzer or Apollinaris and serve.

Daisy Gin.

Use small bar glass.

Prepared in the same manner as the Brandy Daisy above, substituting gin for brandy.

Daisy Ginger.

Use small bar glass.

Prepared in the same manner as the Brandy Daisy above, substituting ginger ale for the charged water.

Daisy Rum.

Use small bar glass.

Prepared in same manner as Brandy Daisy above, substituting rum for brandy.

Daisy, Santa Cruz Rum.

Use small bar glass.
Ice, shaved, fill glass 1-3 full.
Gum syrup, 3 or 4 dashes.
Curacoa, 2 or 3 dashes.
Lemon, the juice of ½.
Santa Cruz rum, 1 wineglass.

Shake; strain into large cocktail glass and fill with seltzer or Apollinaris water.

Daisy, Whiskey.

Use small bar glass.

Prepared in same manner as Brandy Daisy, substituting whiskey for brandy.

Dream.

Use large bar glass.
Ice, fine, fill glass 2-3 full.
Sugar, 1 teaspoonful.
Lemon juice, 3 or 4 dashes.
Egg, the white of 1.
Tom gin, 1 jigger.
Milk and cream, 1 wineglass.

Shake; strain into thin lemonade glass; dash with creme-de-menthe enough to cover the top, and serve.

Durkée.

Use large bar glass.
Ice, fine, fill glass 2-3 full.
Lemon, juice of ½.
Sugar, 1 even tablespoonful.
Jamaica rum, 1 jigger.
Curacoa, 3 dashes.

Shake; strain in thin lemonade glass; fill up with Club soda; stir and serve.

Egg Nogg.

Use large bar glass.
Ice, fine, fill glass ½ full.
Egg, 1.
Sugar, 1 teaspoon heaping full.
Jamaica rum, 1-3 jigger.
Brandy, 2-3 jigger.

Fill up with milk; shake; strain into tall thin glass; sprinkle with nutmeg and serve.

Egg Nogg, Baltimore.

Use large bar glass.
Egg, yolk of 1.
Sugar, ¾ tablespoonful.
Nutmeg and ground cinnamon, pinch of each.

Beat the above into a cream; then add:

Jamaica rum, ½ pony.
Madeira wine, ¾ jigger.
Brandy, ¼ jigger.
Ice, cracked, 3 or 4 lumps.
Milk, fill glass.

Shake; strain; sprinkle with nutmeg and serve.

Egg Nogg (2 gallons. For party.).

Use large bowl.
Sugar, powdered, 2 lbs.
Eggs, 20.

Separate yolks from whites of eggs. Beat the yolks till very thin and beat the whites into a stiff froth. Dissolve the sugar into the yolks well with a spoon and then pour this mixture into bowl and add:

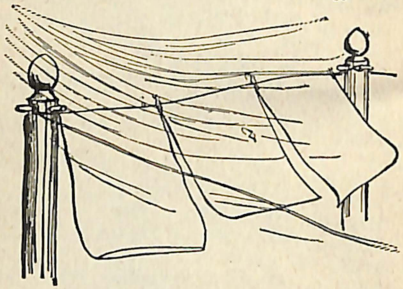
Brandy, old, 2 quarts.
Jamaica or St. Croix rum, 1½ pints.
Milk, 1½ gallons.

Mix all above well together except the egg froth and milk. Then pour in

the milk slowly, stirring all the time. Then pour the froth carefully over the top of the mixture and serve in punch glasses, dipping out with a ladle, and sprinkle nutmeg on top of each glassful.

Egg Nogg, Hot.

Use small bar glass.
Sugar, 1 tablespoonful.
Egg, 1.
Brandy, 1 wineglass.
Jamaica rum, ½ wineglass.
Milk, hot; fill glass.
Shake and strain into tall, thin glass; sprinkle with nutmeg and serve.



"THREE SHEETS IN THE WIND"

Egg Nogg, Imperial.

Prepare same as Hot Egg Nogg above, substituting cold for hot milk and using 1-3 of the glass of shaved ice.

Egg Nogg, Plain.

Use small bar glass.
Sugar, 1 large tablespoonful.
Ice shaved, ½ glass.
Egg, 1.
Whiskey or Santa Cruz rum, 1 wineglass.
Milk; fill up the glass.
Shake; strain into tall thin glass, sprinkle with nutmeg and serve.

Egg Nogg, Sherry.

Use small bar glass.
Sugar, 1 tablespoonful.
Egg, 1.
Brandy, 1 pony.
Sherry, 1 wineglass.
Ice, shaved, fill up glass.
Shake; strain into fancy bar glass and serve with nutmeg on top.

Fix, Applejack.

Use large bar glass.
Ice, shaved, fill glass.
Sugar, 1 teaspoonful.
Lemon, juice of ½.
Curacoa, 2 dashes.
Pineapple or any fruit syrup, ½ pony.
Applejack brandy, 1 wineglass.
Orange or pineapple, few small pieces.
Stir well and decorate with fruit and serve with straw.

Fix, Brandy.

Prepare in the same manner as for Applejack Fix, substituting brandy for Applejack.

Fix, Gin.

Use small bar glass.
Ice, shaved; fill glass.
Sugar, 1 tablespoonful dissolved in little water.
Pineapple syrup, ½ pony.
Lemon, juice of ¼.
Holland Gin, 1 wineglass.
Stir, dress with fruit and serve with straw.

Fix, Santa Cruz.

Use small bar glass.
Ice, shaved; fill glass.
Sugar, 1 teaspoonful dissolved in ½ wineglass of water.
Lemon juice, 2 or 3 dashes.
Syrup, fruit; ½ pony.

Santa Cruz rum, 1 wineglass.

Stir; dress with fruit and serve with straw.

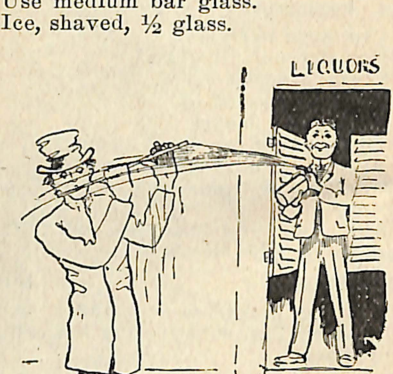
Fix, Whiskey.

Prepare in the same manner as for Applejack Fix, substituting whiskey for Applejack.

Fizz, Brandy.

Use medium bar glass.

Ice, shaved, ½ glass.



WETTING HIS WHISTLE

Sugar, 1 teasponful.

Lemon, juice of ½.

Brandy, 1 wineglass.

Egg, white of, 1 or 2 dashes.

Shake; strain into fizz glass; fill up with seltzer or Appollinaris water and serve to be imbibed at once while effervescing.

Fizz, Gin (Silver).

Use large bar glas.

Ice, fine; fill glass.

Sugar, ½ tablespoonful.
Lemon, juice of ½.
Old Tom gin, 1 jigger.
Egg, white of 1.
Shake; strain into fizz glass; fill up with seltzer and serve to be drunk whilst effervescing.

Fizz, Golden.

Use mixing glass.
Ice, fine; fill glass.
Sugar, ½ tablespoonful.
Lemon juice, 4 dashes.
Tom Gin, 1 wineglass.
Egg, yolk of 1.
Shake; strain into fizz glass; fill with seltzer and serve to be drunk while effervescing.

Fizz, Morning Glory.

Use medium size mixing glass.
Ice, 2 or 3 lumps.
Sugar, 1 barspoon heaping full.
Lemon, juice of 1.
Absinthe, 2 dashes mixed in tablespoonful of water.
Egg, white of 1.
Gin or whiskey (as preferred), 1 jigger.
Shake; strain into large punch glass; fill with seltzer and serve to be drunk while effervescing.

Fizz, Royal.

Use mixing glass.
Ice, fine; fill 2-3 full.
Egg, 1.
Sugar, ½ tablespoonful.
Lemon, juice of ½.
Gin or whiskey (as preferred), 1 wineglass.
Shake; strain ino fizz glass; fill with Apollinaris to be drunk while effervescing.

Fizz, Sloe Gin.

Use large bar glass.
Ice, fine; fill glass ½ full.
Lemon juice, 3 dashes.
Sugar, ½ tablespoonful.
Sloe gin, 1 jigger.
Shake; strain into fizz glass; fill with seltzer and serve to be drunk while effervescing.

Flip, Ale.

Use ale glass.
Ale; fill glass.
Sugar, 1 teaspoonful.
Egg, 1 whole broken in.
Sprinkle top with nutmeg; lay a spoon across top of glass and serve.

Flip, Brandy.

Use medium size mixing glass.
Egg, 1 broken in whole.
Sugar, 1 dessertspoonful.
Ice, 2 lumps.
Cognac, 1 jigger.
Shake; strain into small, thin glass; serve with nutmeg on top.

Flip, Claret.

Use mixing glass.
Ice, 3 small lumps.
Sugar, 1 tablespoonful dissolved in little water.
Egg, 1.
Claret, 1½ jiggers.
Shake very hard; strain into a punch glass; serve with nutmeg on top.

Flip, Gin.

Prepare in the same manner as for brandy, substituting Holland gin for brandy.

Flip, Port Wine.

Use mixing glass.
Ice, fine; fill glass ¾ full.

Sugar, ½ teasponful dissolved in little water.

Egg, 1.

Port wine, 1 jigger.

Shake well and strain into a stem champagne glass which has been thoroughly cooled by standing on bar packed with shaved ice. Serve with nutmeg on top.

"HERE'S LOOKING AT YOU"

Flip, Sherry.

Prepare in the same manner as for Brandy Flip, substituting Sherry wine for brandy.

Flip, Whiskey.

Prepare in the same manner as for Brandy Flip, substituting whiskey for brandy.

Float, Brandy.

Use cocktail glass.

Water, carbonated or plain; fill glass 2-3 full.

Brandy, 1 pony floated on top, using spoon.

(All "Floats" of straight liquors are made in the same manner.)

Frappe, Absinthe.

Use mixing glass.
Ice, shaved; fill glass.
Benedictine, 1 teaspoonful.
Absinthe, 1 pony.
Water, 1 wineglass.
Shake until outside of shaker is frosted; strain into a 6 ounce glass and serve.

HALF-AND-HALF

Frappe, Champagne.

Place the bottle in a champagne cooler filled with shaved ice and salt; whirl the bottle until the wine becomes almost frozen.

Frappe, Vermouth.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Vermouth, French, 1½ pony.
Seltzer or Apollinaris; fill up glass.
Stir and serve.

Golden Slipper.

Use wineglass.
Yellow Chartreuse, ½ wineglass.
Egg, 1 yolk.
Danziger Goldwasser, ½ wineglass.
In preparing, do not break the yolk of egg. (Delicious lady's drink.)

Half and Half.

Use beer glass or pewter mug.
Beer, ½ glass.
Porter or ale, ½ glass.
(American method.)

High Ball.

Use small punch glass.
Ice, 1 lump.
Rye, Bourbon or Scotch whiskey (allow customer to pour).
Carbonated water; fill glass.
(Very popular drink.)

High Ball, Admiral Schley.

Use High Ball glass.
Ice, 1 piece.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Tokay or Sweet Catawba wine, 2-3 wineglass.
Irish whiskey, 2-3 wineglass.
Apollinaris or seltzer; fill glass full. Serve.

High Ball, Bizzy Izzy.

Use High Ball glass.
Ice, 1 piece.
Pineapple syrup, 2 teaspoonfuls.
Lemon juice, ½ teaspoonful.
Sherry wine, ½ wineglass.
Rye whiskey, ½ wineglass.
Apollinaris or seltzer; fill up glass. Stir gently and serve.

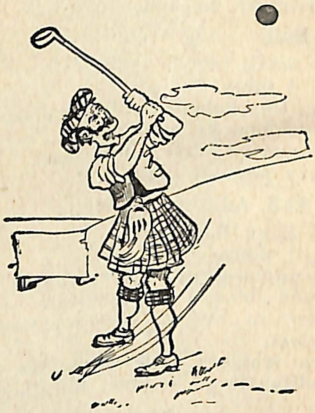
High Ball, Ginger Ale.

Use High Ball glass.
Ice, 1 lump.

Whiskey, Rye or Bourbon (allow customer to pour).
Ginger ale; fill up glass.

High Ball, Golf Links.

Use High Ball glass.
Ice, 1 lump.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Sweet Catawba wine, ½ wineglass.
Rye whiskey, ½ glass.
Medford rum, 1 dash.



SCOTCH HIGH BALL

Apollinaris or seltzer water; fill up glass. Stir gently and serve.

High Ball, King Edward.

Use High Ball glass.
Ice, 1 lump.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Tokay or Sweet Catawba wine, ½ wineglass.
Scotch whiskey, ½ wineglass.

Apollinaris or seltzer; fill up glass. Serve.

High Ball, Marchioness.

Use high ball glass.
Ice, 1 lump.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Tokay or Sweet Catawba wine, ½ wineglass.
Cognac, ½ wineglass.
Apollinaris or seltzer; fill up glass. Serve.

High Ball, Uncle Sam.

Use high ball glass.
Ice, 1 lump.
Lemon juice, 1 teaspoonful.
Syrup, 1 teaspoonful.
Abricotine, ½ teaspoonful.
Dry Catawba, ½ wineglass.
Tokay wine, ½ wineglass.
Brandy, 1 pony.
Pineapple, 1 slice.
Seltzer or Apollinaris; fill up glass. Serve.

Horse's Neck.

Use large fizz glass.
Ice, 3 lumps.
Lemon peel of 1 whole lemon cut in one long string and arranged in glass, allowing one end to hang over the edge of the glass.
Ginger ale (imported); fill up glass. Serve.

Humpty Dumpty.

Use mixing glass.
Ice, fine; fill glass 2-3 full.
Sugar, ½ tablespoonful.
Egg, 1.
Brandy, ¾ wineglass.
Jamaica rum, ¼ wineglass.
Milk; fill up glass.
Shake well; strain into large punch glass; sprinkle with nutmeg and serve.

Julep, Brandy.

Use large goblet.
Ice, fine; fill goblet.
Cognac, 1 jigger.
Mint, several sprigs bruised in a little water and sugar, with a muddler in a small mixing glass; strain this into goblet.
Jamaica rum, 1 dash.
Stir, dress with fruit and few sprigs of mint, which has been moistened and dipped in sugar. Serve with straws.

Julep, Champagne.

Use medium size thin glass.
Ice, cracked; fill glass 1-3 full.
Sugar, 1 lump.
Mint, two sprigs.
Champagne; pour it in slowly; stir gently; decorate with fruit; dash with brandy and serve with straw.

Julep, Gin.

Prepare in same manner as for Brandy Julep, substituting Holland gin for brandy and omit the rum flavor.

Julep, Mint.

Prepare in same manner as for Brandy Julep.

Julep, Pineapple (for party of 4).

Use glass bowl.
Ice, shaved, bowl ¼ full.
Oranges, juice of 2.
Raspberry syrup, 1 gill.
Maraschino, 1 gill.
Old Tom gin, 1 gill.
Sparkling Moselle, 1 quart bottle.
Pineapple, 1, peeled and sliced small and chopped.
Stir and serve in cocktail glasses dressed with berries.

Julep, Whiskey.

Prepare in the same manner as for Brandy Julep, substituting whiskey for cognac.

John Collins.

Use large bar glass.
Ice, 6 lumps.
Sugar, 1 teaspoon.
Lemon juice, 3 dashes.
Tom gin, 1 jigger.
Plain soda, 1 bottle.
Stir well and serve.

Knickerbein.

Use bell sherry glass.
Maraschino, ½ glass.
Egg, yolk of 1.
Benedictine, enough to surround egg.
Kummel; fill glass almost full.
Angostura bitters, 2 or 3 drops.
Serve.

Knickerbocker.

Use large bar glass.
Ice, shaved; fill glass.
Raspberry syrup, 3 teaspoonfuls.
Lemon, juice of ½.
Pineapple, 1 slice.
Orange, 1 slice.
St. Croix rum, 1 wineglass.
Curacoa, ½ wineglass.
Stir; dress with fruit and serve with a straw.

Kitty.

Use tall, thin glass.
Ice, 1 lump.
Claret, fill glass ½ full.
Ginger ale, fill balance of glass. Serve.

Lemonade Apollinaris.

Use mixing glass.
Ice, fine; fill glass 2-3 full.
Sugar, powdered, 1 tablespoonful.

Lemon, juice of 1.
Apollinaris, 1 split glass.
Stir; strain into lemonade glass with fruit and serve.

Lemonade Cordial.

Prepare the same as Plain Lemonade, ornament with fruits and pour in slowly ½ pony of the cordial preferred by the customer.

SOFT STUFF

Lemonade, Egg.

Use mixing glass.
Ice, cracked; fill glass 1-3 full.
Sugar, tablespoonful.
Lime juice, of 2 limes.
Egg, 1.
Water, fill the glass full.
Shake; strain into large cut goblet; decorate with fruit and serve with straws.

Lemonade, Hot.

Prepare in the same manner as for cold, plain lemonade, using hot instead

of cold water. Serve with a long handle bar spoon and a little ice in another glass on the side for cooling.

Lemonade, Mineral Water.

Prepare in same manner as for plain lemonade, substituting for plain water whatever mineral water may be desired. Stir instead of shaking. Serve.

Lemonade, Orgeat.

Use large bar glass.
Ice, shaved; fill glass ¾ full.
Water; fill balance of glass.
Sugar, 1 teaspoonful.
Lemon juice, 4 dashes.
Orgeat, 1½ wineglass.
Stir; dress with fruit; serve with straw.

Lemonade, Plain.

Use large bar glass.
Ice, cracked; fill glass ½ full.
Sugar, 1 teaspoon heaping full.
Lemon juice, 6 dashes.
Water; fill up glass.
Shake well; dress with fruit and serve with straw.
If customer desires the drink strained, strain into smaller glass and dress with slice of orange.

Lemonade, Port Wine.

Use large bar glass.
Ice, shaved; fill glass ¾ full.
Sugar, 1½ teaspoonful.
Water; fill up balance of glass.
Port wine, 4 dashes.
Shake, dress with fruit and serve.

Lemonade, Rhine Wine.

Use a goblet.
Ice, shaved; fill glass 1-3 full.
Sugar, 2 teaspoonfuls.
Lemon juice, ½ lemon.
Rhine wine; fill glass.
Stir; dress with fruit and serve.

Limeade.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Sugar, 1 tablespoonful.
Limes, juice of 3.
Water; fill glass.
Shake; dress with fruit and serve with straws.

Milk and Seltzer.

Use thin, medium tall bar glass.
Milk; fill glass ½ full.
Seltzer; fill balance of glass.

AN EYE OPENER

Morning Call.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Lime or lemon juice, ½ jigger.
Masaschino, ½ jigger.
Absinthe, ½ jigger.
Stir gently, dress with fruit and serve with straw.

Nectar, Soda.

Use large bar glass.
Lemon, juice of 1 lemon.
Apollinaris or seltzer, ¾ glass.
Sugar, 1 teaspoonful.
Mix well, add ½ small teaspoonful bicarbonate of soda; stir and serve to be drunk while foaming.
(Good morning drink; gentle, laxative.)

Negus, Port Wine.

Use small bar glass.
Sugar, ½ tablespoonful.
Port wine, 1 wineglass.
Hot water; fill glass 1-3 full.
Sprinkle with nutmeg and serve.

Orangeade.

Use large glass.
Ice, fine; fill glass ½ full.
Sugar, 1 tablespoonful.
Orange, juice of 1 orange.
Water; fill glass.
Shake; dress with fruit and serve with straws.

Peach and Honey.

Use whiskey glass.
Honey, strained, 1 tablespoonful.
Peach brandy, 1 jigger.
Stir with spoon and serve.

Phosphate Angostura.

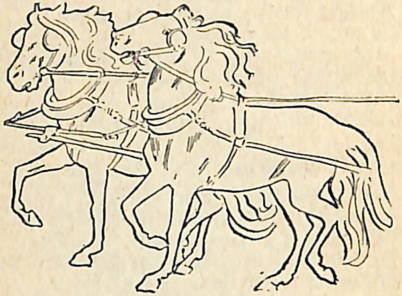
Use thin, medium bar glass.
Acid phosphate, ½ teaspoonful.
Angostura bitters, 1 teaspoonful.
Lemon syrup, 3 dashes.
Seltzer; fill up glass.
Serve.

Pick Me Up (to sober up with).

Use large bar glass.
Ice, 1 piece.
Lemon, juice of 1 lemon.
Worcester Sauce, 1 jigger.
Seltzer; fill up glass.
Serve.

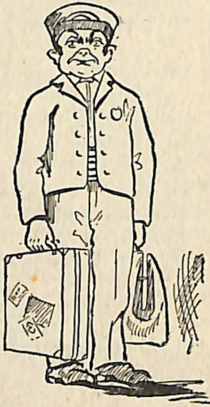
Pony.

A pony of any liquor, wine or cordial



A Couple of Ponies

is the drink served in the smallest stem glass made; known as a "pony." For beer and malt liquors a pony is served in the smallest size beer glass.



A Little London Porter

Porter, Mulled.

Prepare in the same manner as for

Mulled Ale (see page 9), substituting Dublin Stout for ale.

Pousse Cafe Abricotine.

Use pousse cafe glass.
Abricotine, 1-3 glass.
Maraschino, 1-6 glass.
Curacoa, 1-6 glass.
Chartreuse, 1-6 glass.
Brandy, 1-6 glass.
Use great care that colors do not mix. Set fire to brandy, allow to blaze a moment and extinguish with bottom of another glass, and serve.

Pousse Cafe, American.

Use pousse cafe glass.
Chartreuse, ¼ glass.
Maraschino, ¼ glass.
Curacoa, ¼ glass.
Brandy, ¼ glass.
Use care that colors do not mix. Serve.

Pousse Cafe, French.

Use pousse cafe glass.
Maraschino, ½ glass.
Raspberry syrup, 1-6 glass.
Vanilla, 1-6 glass.
Curacoa, 1-6 glass.
Chartreuse, 1-6 glass.
Brandy, 1-6 glass.
Pour in each ingredient separately from a small wine glass, using great care that the colors do not mix. Serve.

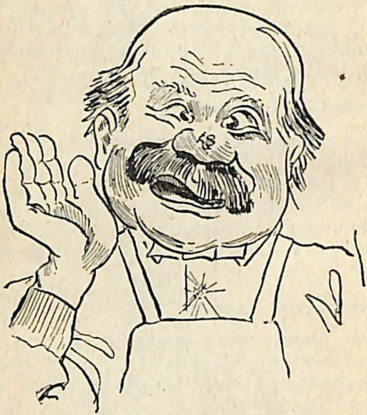
Pousse Cafe, Leah.

Use pousse cafe glass.
Raspberry syrup, 1-6 glass.
Maraschina, 1-6 glass.
Orange syrup, 1-6 glass.
Curacoa, 1-6 glass.
Yellow Chartreuse, 1-6 glass.
Green Chartreuse, 1-6 glass.

Brandy, 1-6 glass.
Pour in carefully each ingredient so they will not mix. Serve.

Pousse Cafe, Parisian.

Use pousse cafe glass.
Curacoa, 2-5 glass.
Kirschwasser, 2-5 glass.
Chartreuse, 1-5 glass.
Use care to avoid colors mixing, and serve.



ONE ON THE BOSS

Pousse L'Amour.

Use sherry glass.
Creme de vanille; pour little in glass.
Egg, the yolk of 1, carefully laid on top of Creme de Vanille.
Maraschina, cover the yolk of egg with.
Cognac; fill up the glass. Serve.

Punch, Arrack.

Use punch glass.
Ice, 1 piece.
Batavia arrack, ¾ jigger.

Jamaica rum, ¼ jigger.
Sugar, 1 large spoonful dissolved in another glass, with the juice of 1 lime and a little Apollinaris, and pour into punch glass.
Stir well; dash with champagne; stir again; decorate and serve.

Punch, Brandy.

Use large bar glass.
Ice, shaved; fill glass ¾ full.
Sugar, powdered, 2 teaspoonsful in little water.
Lemon, ½.
St. Croix rum, ¼ wineglass.
Brandy, 1½ wineglass.
Pineapple, 1 piece.
Orange, 1 slice.
Shake well, dress with fruit and serve with straw.

Punch, Champagne (for four).

Use glass pitcher.
Champagne, 1 quart bottle.
Sugar, ¼ pound.
Orange, 1 sliced.
Lemon, juice of 1.
Pineapple, 3 or 4 slices.
Strawberry syrup, 1 wineglass.
Dress with fruit and serve in large champagne goblets.

Punch, Chocolate.

Use large bar glass.
Ice, fine; fill glass 2-3 full.
Sugar, 1 teaspoon.
Port wine, 1 wineglass.
Curacoa, 1 pony.
Egg, 1.
Milk; fill up glass.
Shake; strain into punch glass; sprinkle with nutmeg and serve.

Punch, Claret.

Use large bar glass.
Ice, fine; fill glass 2-3 full.

Sugar, 1 tablespoonful.
Lemon juice, 4 dashes.
Claret, 2 wineglasses.
Shake; strain into thin glass; dress with fruits and serve with straws.

Punch, Claret (reception), 2½ gallon mixture for 50 people.

Use punch bowl.
Ice, 1 large piece.
Sugar, cut loaf, 2 pounds.
Lemons, juice of 14.
Oranges, 14 cut in slices.
Pineapple, 1 can sliced.
Claret wine, 5 quart bottles.
Cognac, 1 quart.
Carbonated water, 4 quarts.
Abricotine, 7 ounces.

Punch, Claret (strained).

Use large mixing glass.
Ice, fine; fill glass.
Syrup, 1½ teaspoonsful.
Lemon juice, 1 teaspoonful.
Claret; fill glass almost full.
Seltzer; dash to fill glass.
Shake; strain into small punch glass previously cooled with fine ice; dress with fruit and serve.

Punch, Claret, Club House.

Use large mixing glass.
Ice, fine; fill glass.
Syrup, ½ barspoonful.
Lemon juice, 4 dashes.
Orange juice, 4 dashes.
Claret, 2 wineglasses.

Punch, Club House (3 gallon mixture).

Use large bowl.
Peaches, 1½ cans.
Pinapples, 1½ cans.
Oranges, 9, cut in slices.
Lemons, 9, cut in slices.
Tokay or Sweet Catawba, 2 1-3 gallons.

Brandy, 1½ quarts.
Jamaica rum, 4 jiggers.
Abricotine, 3 jiggers.
Allow this mixture to stand in the bowl for about 8 hours in ice box, then put good sized piece of ice in another bowl of sufficient capacity and strain the mixture into this second bowl; decorate the ice with fruit and serve in punch glasses.

Punch, Cohasset.

Use large bar glass.
Ice, shaved, ¼ glass.
Vermouth, 1 jigger.
Medford rum, 1 jigger.
Orange bitters, 1 dash.
Gum syrup, 3 dashes.
Lemon juice, ½ lemon.
Stir; serve with preserved peach.

Punch, Companion (1½ gallon mixture for 25 people).

Use large punch bowl.
Lemon juice, 1 pint.
Syrup, 1 pint.
Orange juice, ½ pint.
Brandy, 1 pint.
Dry and Sweet Catawba, 4 quarts, equal parts.
Carbonated water, 2 quarts.
Stir well; put large square piece of ice in bowl and decorate it with fruit. Serve in punch glasses.

Punch, Curacoa.

Use large bar glass.
Ice, shaved; fill glass.
Sugar, 2 teaspoonfuls.
Lemon juice, 4 dashes.
Brandy, 1 wineglass.
Curacoa (red), 1 pony.
Jamaica rum, ½ pony.
Dress with fruit and serve with straw.

Punch, Duchesse.

Use mixing glass.
Ice, fine; fill glass 2-3 full.
Gum syrup, 1 teaspoonful.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 2 teaspoonfuls.
Jamaica rum, 1 tablespoonful.
Abricotine, 1 tablespoonful.
Tokay wine, ½ wineglass.
Brandy, ½ wineglass.
Egg, the white of 1.
Shake; strain into punch glass; dress with fruit; dash with seltzer and serve with little nutmeg on top.

Punch, Egg Milk.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Egg, 1.
Sugar, 2 teaspoonfuls.
Brandy, 1 wineglass.
St. Croix rum, 1 pony.
Milk; fill up glass.
Shake to a cream; strain; serve with nutmeg on top.

Punch, Fish Club.

Use a bowl. (1½ gallon mixture for 8 people.)
Lemon juice, 1-3 pint.
Sugar, ¾ lbs. dissolved in water.
Cognac, ½ pint.
Peach brandy, ¼ pint.
Jamaica rum, ¼ pint.
Water, 2½ pints, ice cold. Serve in punch glasses.

Punch, Garden (1¼ gallon mixture for 25 people).

Use punch bowl.
Ice; good size piece in bowl.
Lemon juice, 2 wineglasses.
Sugar, ¾ lb.
Pineapple or orange juice, 1 wineglass.

Abricotine, ¾ wineglass.
Brandy, ½ pint.
Tokay or Sweet Catawba, 3 quart bottles.
Claret, 1 quart bottle.
Stir; serve in stem glasses dressed with fruit.

Punch, Golf Links.

Use mixing glass.
Ice, fine; fill glass 2-3 full.
Sugar, 1 tablespoonful.
Lemon juice, ½ of 1 lemon.
Jamaica rum, 1 teaspoonful.
Abricotine, 1 teaspoonful.
Sweet Catawba, ½ wineglass.
Whiskey (rye), ½ wineglass.
Egg, white of 1.
Shake well; strain into punch glass; dress with fruit; fill up with carbonated water and serve with little nutmeg on top.

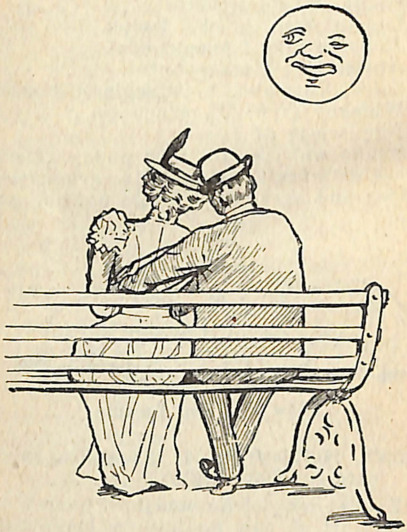
W(H)INES AND LICKERS

Punch, Holiday No. 1 (25 gallon mixture for 500 people).

Use a new, clean whiskey barrel or better, if it can be had, a large tub or vessel of agate ware or one porcelain lined; the object being not to have the vessel impart any foreign taste to the compound.
Pineapple, 8 cans.
Oranges, 72, sliced.
Lemons, 36, sliced.
Curacoa, 5 quarts.
Yellow Chartreuse, 3 quarts.

Brandy, 3 gallons.
Tokay, 3 gallons.

Give a good stir with an oak paddle and put the vessel in ice box or the coolest place at hand, and let it stand 6 to 10 hours. **Do not put ice in this basic mixture.** Just before the time to begin to serve on a holiday, whether in a hotel bar, large city bar, club bar or gentleman's residence, add:



"Happy Days!"

Carbonated water (good), 5 gallons.
Champagne, 36 quart bottles.

If served in a bar, place a large punch bowl on the counter and in it put a large piece of clear ice, decorating the top tastily with fruits. Then fill this bowl up from the original brew-

ing vessel, keeping the bowl always well filled. Serve in champagne glasses, dipping out with a ladle and using care not to wet the outside of serving glass.

If served at a private family reception, provide a supply of punch cups with handles and place them bountifully around the punch bowls wherever the bowls may be distributed throughout the entertainment rooms, so that the guests may help themselves with a ladle into drinking cups. The hostess or her butler will see that the table, napkins, cups, etc., are kept in neat condition during the reception.

Punch, Holiday No. 2 (10 gallon mixture for 200 people).

Prepare this punch according to the directions given for Holiday Punch No. 1.

Sugar, 5 lbs. cut loaf.
Pineapple, 4 cans.
Oranges, 48 sliced.
Lemons, 24, sliced.
Abricotine, 1 quart bottle.
Catawba wine, ½ dry, ½ sweet, 7 gallons.
Claret wine, 2 gallons.
Brandy, 1 gallon.

Punch, Holiday No. 3 (5 gallon mixture for 100 people).

Prepare this punch according to directions given for Holiday Punch No. 1, omitting sugar, the wine making the mixture sweet enough.

Pineapple, 2 cans.
Oranges, 24, sliced.
Lemons, 12, sliced.
Jamaica rum, 1 pint.
Abricotine, 1 pine.
Curacoa, 1 pint.
Tokay or Sweet Catawba, 4 gallons.

Bourbon whiskey, 1¼ gallons.
Serve in champagne glasses.

Punch, Hot Irish.

Use hot water glass.
Sugar, 1 lump, dissolved in little hot water.
Irish whiskey, 1 wineglass.
Lemon peel, 1 piece.
Hot water; fill up glass.
Stir and serve with nutmeg on top.

Punch, Hot Rum.

Prepare the same as Hot Irish, substituting rum for Irish whiskey.

Punch, Hot Whiskey.

Prepare the same as Hot Irish, substituting Rye or Bourbon for Irish whiskey.

Punch, Hub (Boston style).

Use small bar glass.
Ice, 1 piece.
Gum syrup, 2 teaspoonfuls.
Lemon, juice of 1.
Cognac, 1 jigger.
St. Croix rum, 1 dash.
Stir; decorate and serve.

Punch, Isabella (1 gallon mixture for 20 people).

Use punch bowl.
Ice, 1 good size piece in bowl.
Sugar, 1 lb.
Pineapple, 1 can.
Lemons, the juice of 16.
Oranges, 4 cut in slices.
Water, 1 gallon.
Stir well and serve with fruit in lemonade glasses.

Punch, Kirchwasser.

Use large bar glass.
Ice; fill up glass.
Sugar, ½ tablespoonful.
Lime or lemon juice, 2 dashes.

Chartreuse, 4 dashes.
Kirchwasser, 1½ wineglasses.
Stir with spoon; dress with fruit and serve with straw.

Punch, Long Branch (2½ gallon mixture for 50 people).

Use punch bowl.
Ice, large piece in bowl.
Lemon, juice of 36.
Gum syrup, 20 ounces.
Pineapple or orange juice, 12 ounces.
Abricotine, 8 ounces.
Jamaica rum, 1 pint.
Port wine, 4 quarts.
Catawba, dry, 4 quarts.
Stir well and serve in stem glasses; decorate with fruit.

Punch, Medford Rum.

Use large bar glass.
Ice, shaved; fill glass.
Sugar, 1 teaspoonful.
Lemon juice, 3 dashes.
Medford rum, 1¼ glass.
Jamaica rum, 1 dash.
Stir; decorate with fruit and serve with straw.

Punch, Milk.

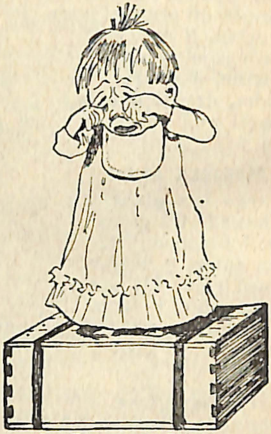
Use large bar glass.
Ice, shaved; fill glass 1-3 full.
Sugar, 1 teaspoonful.
Brandy, 1 wineglass.
St. Croix rum, 1 wineglass.
Jamaica rum, ½ wineglass.
Milk; fill up the glass.
Shake; strain and serve with nutmeg.

Punch, Orgeat.

Use large bar glass.
Ice, shaved, fill up glass.
Orgeat syrup, 1½ tablespoonfuls.
Brandy, 1½ wineglasses.
Lemon juice, 4 dashes.
Shake; decorate with fruit, dash with port wine and serve with a straw.

Punch, Roman.

Use medium size bar glass.
Ice, fine; fill up glass.
Sugar, 1 barspoonful.
Lemon, juice of 1.
Syrup, raspberry, 1 teaspoonful.
Curacoa, 1 teaspoonful.
Cognac, 1 jigger.
Stir well; strain into punch glass, dash with Jamaica rum and serve.



A CASE OF WHINE

Punch, Sauterne.

Prepare in the same manner as for Claret Punch, substituting Sauterne for Claret.

Punch, Sherry Wine.

Use large bar glass.
Ice, shaved; fill up glass.
Sherry, 2 wineglasses.
Sugar, 2 teaspoonfuls.
Lemon juice, 3 dashes.
Stir; dress with fruit; top off with a little claret and serve with a straw.

Punch, Solar Plexus.

Use mixing glass.
Ice, shaved; fill up glass.
Sugar, 1 tablespoonful.
Pineapple syrup, 1 tablespoonful.
Lemon, juice of ½.
Jamaica rum, 1 teaspoonful.
Abricotine, 1 teasponful.
Sherry wine, ½ wineglass.
Rye whiskey, ½ wineglass.
Egg, the white of 1.
Shake well; strain into a punch glass; add fruit; fill up with carbonated water; sprinkle with nutmeg and serve.

Punch, St. Croix.

Use large bar glass.
Ice, shaved; fill up glass.
Sugar, 2 teaspoonfuls.
Lemon juice, 4 dashes.
Jamaica rum, 1 teaspoonful.
St. Croix rum, 1 wineglass.
Stir; dress with fruit and berries and serve with a straw.

Punch, Steinway.

Use mixing glass.
Ice, shaved; fill glass nearly full.
Sugar, loaf, two lumps.
Lemon, ¼ of 1, with the peel on.
Apollinaris; fill glass 1-3 full.
Whiskey, 1 jigger.
Press the oil from the rind of the lemon; stir well and strain into punch glass containing fruits and serve.

Punch, Tip Top.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Brandy, 1 pony.
Sugar, 1 teaspoonful.
Pineapple, 2 slices.
Orange, 2 slices.
Lemon juice, 2 dashes.

Champagne; fill up glass.
Stir; dress with fruits and serve with straw.

Punch, Whiskey.

Use mixing glass.
Ice, shaved; fill glass.
Sugar, 1 tablespoonful.
Lemon, ¼ of 1, the juice to be pressed into the sugar.
Whiskey, 1 jigger.
Water, ½ jigger.
Shake; strain into punch glass; dress with fruit and serve.

Remsen Cooler.

Use large punch glass.
Ice, 3 small lumps.
Lemon, the rind of 1 pared whole as an apple is pared and put it into glass.
Old Tom gin, 1 jigger.
Plain soda; fill up glass.
Serve.

Rhine Wine and Seltzer.

Use large bar glass.
Rhine wine off the ice; fill glass ½ full.
Seltzer off the ice; fill balance of glass.

Rickey.

Use long, thin champagne glass.
Ice, 1 piece in glass.
Lime, squeeze ½ of 1 and drop rind, seeds and all in.
Gin, 1 jigger.
Seltzer; fill up glass.
Serve with spoon.

Rickey, Bliz's Royal.

Use a rickey glass.
Ice, 2 or 3 pieces.
Lime, ½, or ¼ of a lemon.
Raspberry syrup, 4 dashes.

Gin, plain, ½ jigger.
Vermouth, 1 pony.
Ginger ale; fill up glass.
Dress with fruits; stir and serve.

Rickey, Gin.

Use rickey glass.
Ice, 1 lump.
Lime or lemon; the juice of 1.
Gin; allow customer to pour.
Seltzer or any carbonated wate; fill up with.
Serve.

Rickey, Scotch.

Use medium size tumbler.
Ice, 1 lump.
Lime, ½ of 1 squeezed into glass.
Lemon juice, 2 dashes.
Scotch whiskey, 1 wineglass.
Seltzer; fill up glass.
Serve.

Rock and Rye.

Use small bar glass.
Rock candy syrup, 1 teaspoonful.
Whiskey; allow customer to pour.
Leave spoon in glass and serve with water on side.

Rum, Buttered.

Use tumbler.
Sugar, 1 lump dissolved in hot water.
Rum; fill glass 1-3 full.
Hot water; fill glass almost full.
Butter, a piece as large as a walnut.
Serve with nutmeg on top.

Rum, Hot, Spiced.

Prepare the same as Hot Rum, adding cloves and allspice.

Rum, Hot.

Use hot water glass.
Sugar, 1 lump dissolved in little hot water.

Jamaica rum, 1 wineglass.
Hot water; fill up glass.
Twist a piece of lemon peel and drop it in and serve with little nutmeg on top.

Sangaree, Ale.

Use ale glass.
Sugar, 1 teaspoonful dissolved in little water.

A Case of Stout

Ale; fill up glass.
Serve with nutmeg on top.

Sangaree, Brandy.

Use large bar glass.
Ice, fine; fill glass ¾ full.
Sugar, 1 barspoonful.
Cognac, 1 jigger.
Shake well; strain into a small cut glass; serve with nutmeg on top.

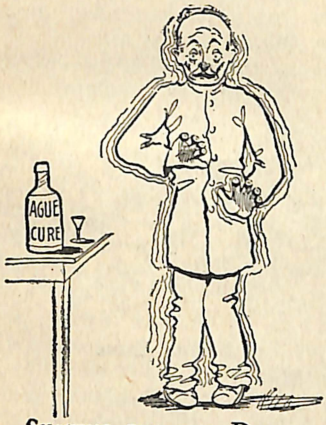
Sangaree, Porter.

Use ale glass.

Sugar, 1 tablespoonful dissolved in little water.
Porter; fill up glass.
Serve with nutmeg on top.

Sangaree, Port Wine.

Use large bar glass.
Ice, fine; fill glass ½ full.
Sugar, 1 teaspoonful.
Port wine, 1 large wineglass.
Shake well; strain in fancy stem glass and serve with nutmeg on top.



SHAKING FOR THE DRINKS

Sangaree, Sherry Wine.

Use whiskey glass.
Ice, shaved; fill glass ¼ full.
Sugar, 1 teaspoonful.
Sherry, 1 wineglass.
Shake well and serve with nutmeg on top.

Scaffa, Brandy.

Use small wineglass.
Maraschino, fill glass 1-3 full.

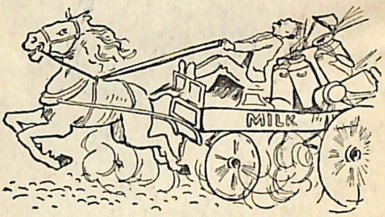
Chartreuse, green; fill glass till 2-3 full.
Brandy (old); fill balance of glass.
Keep the ingredients separate.

Shake, Brandy.

Use small mixing glass.
Ice, fine; fill up glass.
Sugar, 1 tablespoonful.
Cognac, 1 jigger.
Limes, the juice of 2.
Shake; strain ino small cut glass and serve.

Shake, Gin.

Prepare the same as Brandy Shake, substituting gin for brandy.



A Milk Shake

Shake, Milk.

Use large mixing glass.
Ice, 1 lump.
Sugar, 1 spoonful.
Syrup, whatever kind customer prefers.
Milk; fill up glass.
Shake well and serve.

Shake, Rum.

Prepare the same as Brandy Shake, substituting rum for brandy.

Shake, Whiskey.

Prepare the same as Brandy Shake, substituting whiskey for brandy.

Shandy Gaff.

Use a large bar glass.
Porter; fill glass ½ full.
Ginger ale; fill up glass.
It is sometimes made ½ ale and ½ ginger ale.

Sherry and Egg.

Use a small bar glass.
Sherry wine, 1 dash.
Egg, break 1 into another glass.
Sherry; allow the customer to help himself from bottle. The dash of sherry first put in is to prevent the egg from clinging to the glass.

Skin, Brandy.

Use whiskey glass.
Water, hot; fill glass ½ full.
Brandy, 1 wineglass.
Serve with twisted piece of lemon peel on top.*

Skin, Gin.

Prepare same as Brandy Skin, substituting gin for brandy.

Skin, Scotch Whiskey.

Prepare same as Brandy Skin, substituting Scotch whiskey for brandy.

Sling, Brandy.

Use whiskey glass.
Ice, 1 small lump.
Cognac, 1 jigger.
Stir; add a piece of lemon peel and serve with nutmeg on top.

Sling, Brandy, Hot.

Use hot water glass.
Hot water; fill glass 2-3 full.
Lemon peel, 1 piece.

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*Note:—All hot skins are made and served alike, differing only in the kind of liquor used.

Sugar, loaf, 1 lump.
Brandy, 1 wineglass.
Stir and serve with nutmeg on top.

Sling, Scotch Whiskey, Hot.

Use whiskey glass.
Hot water; fill glass ¾ full.
Scotch whiskey, 1 wineglass.
Sugar, 1 lump.
Lemon peel, 1 piece.
Serve with nutmeg on top.

Sling, Whiskey, Hot.

Prepare same as Brandy Sling, Hot, substituting whiskey for brandy.

Sling, Rum, Hot.

Prepare same as Brandy Sling, Hot, substituting Jamaica rum for brandy.

Sling, Whiskey, Cold.

Use small bar glass.
Ice, 2 lumps.
Sugar, 1 teaspoonful dissolved in little water.
Whiskey, 1 wineglass.
Stir well and serve with nutmeg on top.

Smash, Brandy.

Use whiskey tumbler.
Ice, 1 good size lump.
Sugar, 1 teaspoonful dissolved in little water.
Mint, 3 or 4 sprigs bruised lightly with muddler.
Brandy, 1 wineglass.
Stir; dash with seltzer and serve with spoon in the glass.

Smash, Fancy Whiskey.

Use large bar glass.
Ice, fine; fill glass ½ full.
Sugar, 2 teaspoonfuls.
Carbonated water, 1 wineglass.
Mint, 3 sprigs pressed.

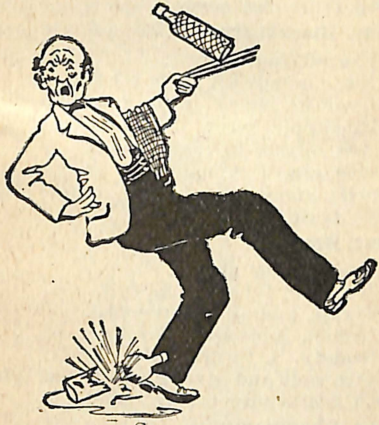
Whiskey, 1 wineglass.
Stir well; fill up with ice; dress with fruit and serve.

Smash, Gin.

Prepare same as Whiskey Smash, substituting gin for whiskey.

Smash, Rough Rider.

Use medium bar glass.
Ice, fine; fill up glass.
Sugar, 1 teaspoonful.
Mint, 4 or 5 sprigs, bruised slightly,



SMASH

with muddler in a little seltzer.
Whiskey, 1 wineglass.
Stir gently so as to bring the mint upward and serve with spoon in glass.

Smash, Whiskey.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Sugar, 2 teaspoonfuls.
Mint, 2 or 3 sprigs pressed as in a julep.

Whiskey, 1 wineglass.
Stir well; strain into a sour glass; dress with fruit and berries and serve.

Sour, Applejack.

Use mixing glass.
Ice, fine; fill glass 2-3 full.
Syrup, 1 teaspoonful.
Pineapple syrup, 2 teaspoonfuls.
Lemon juice, 1 teaspoonful.
Applejack, 1 wineglass.
Stir and strain into a medium size thin glass, dash with seltzer, decorate with fruit and serve.

Sour, Blackthorne.

Use mixing glass .
Ice, shaved; fill glass 2-3 full.
Lime or lemon juice, 2 teaspoonfuls.
Pineapple syrup, 1 teaspoonful.
Abricotine, ½ teaspoonful.
Sloe gin, 1 wineglass.
Stir; strain into claret glass; dress with fruit and serve.

Sour, Brandy.

Use mixing glass.
Ice, fine; fill glass ¾ full.
Syrup, 1 large barspoonful.
Lemon, juice of ¼ of 1.
Brandy, 1 jigger.
Stir well and strain into a sour glass with fruits and serve.

Sour, Champagne.

Use mixing glass.
Ice, shaved; fill glass 1-3 full.
Sugar, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Champagne; fill up glass.
Stir slowly; decorate with fruits; dash with brandy and serve with a straw.

Sour, Duchesse.

Use mixing glass.
Ice, shaved; fill glass 2-3 full.

Sugar, 1 teaspoonful.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 2 teaspoonfuls.
Jamaica rum, 1 teaspoonful.
Abricotine, 1 teaspoonful.
Tokay wine, ½ wineglass.
Brandy ½ wineglass.
Stir well and strain into sour glass with fruits; dash with carbonated water; float on top a teaspoonful of claret and serve.

Sour, Gin.

Use small bar glass.
Ice, shaved; fill glass ¾ full.

THE FIRST ROUND

Sugar, 1 teaspoonful.
Lemon or lime juice, 4 dashes.
Carbonated water, 1 dash.
Holland gin, 1 wineglass.
Stir well; strain into a sour glass; dress with fruit and serve.

Sour, Golf Links.

Use mixing glass.

Ice, shaved; fill glass 2-3 full.
Sugar, 2 teaspoonfuls.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 2 teaspoonfuls.
Abricotine, 1 teaspoonful.
Jamaica rum, 1 dash.
Sweet Catawba, ½ wineglass.
Rye whiskey, ½ wineglass.
Stir well; strain into a sour glass with fruit; dash with seltzer; float on top a teaspoonful of claret and serve.

Sour, Jamaica Rum.

Use large bar glass.
Ice, shaved; fill glass ¾ full.
Sugar, 1 teaspoonful.
Lemon or lime juice, 3 dashes.
Carbonated water, ½ wineglass.
Jamaica rum, 1 wineglass.
Stir well; strain into a sour glass; dress with fruit and serve.

Sour, Medford Rum.

Prepare the same as Jamaica Rum Sour, substituting Medford for Jamaica rum.

Sour, St. Croix.

Use large bar glass.
Ice, shaved; fill glass ½ full.
Sugar, 1 teaspoonful dissolved in a little seltzer.
Lemon, ¼ of 1, squeezed into glass.
St. Croix rum, 1 wineglass.
Stir well; strain into a sour glass; dress with fruit and serve.

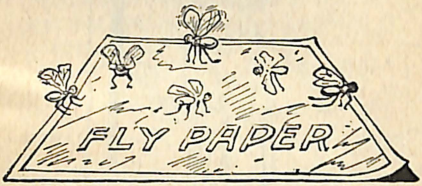
Sour, Victoire.

Use mixing glass.
Ice, shaved; fill glass 2-3 full.
Syrup, 2 teaspoonfuls.
Pineapple syrup, 1 teaspoonful.
Lemon juice, 2 teaspoonfuls.
Jamaica rum, 1 teaspoonful.
Abricotine, 1 teaspoonful.

Sherry wine, ½ wineglass.
Rye whiskey, ½ wineglass.
Stir well; strain into sour glass with fruit; dash with seltzer; float on top a teaspoonful of claret and serve.

Sour, Whiskey.

Use mixing glass.
Ice, shaved; fill glass 2-3 full.
Syrup, large barspoonful.
Lemon juice, 2 teaspoonfuls.
Whiskey, 1 jigger.
Stir well; strain into sour glass with fruit and serve.



A Stick in It

Stick.

A dash of whiskey added to any temperance drink.

Stone Fence.

Use whiskey glass.
Ice, 2 or 3 lumps.
Bourbon whiskey or Applejack, 1 wineglass.
Cider; fill up the glass.
Stir well and serve.

Straight Drinks (Spirituous) and How to Serve Them.

Set a small bar whiskey glass on the counter, together with another glass of same style containing ice and water; then place the bottle on the

counter convenient to the right hand of the customer and allow him to help himself.

Straight, Brandy.

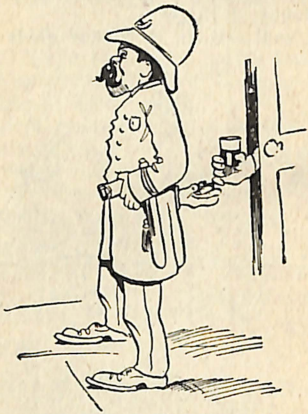
(See Straight Drinks.)

Straight, Gin.

(See Straight Drinks.)

Straight, Whiskey.

(See Straight Drinks.)



A NIP ON THE SLY

Suiessc.

Use a large bar glass.
Ice, shaved; fill glass ½ full.
Anisette, 1-3 jigger.
Absinthe, ½ jigger.
Egg, white of 1.
Shake until shaker is frosted; strain into a medium thin glass and fill up with seltzer.

Tansey and Whiskey.

Put tansey sprigs into a quart bottle and fill up with whiskey or any

other kind of spirituous liquor which may be preferred. The bottle can be replenished with liquor several times, or as long as the strength of the tansey lasts.

Toddy, Apple, Hot, No. 1.

Use hot water glass.
Sugar, 1 lump.
Lemon peel, 1 slice.
Boiling water; fill glass 2-3 full.
Apple brandy; fill up glass.
Stir; sprinkle with nutmeg and serve with a spoon.

Toddy, Apple, Hot, No. 2.

Use hot water glass.
Sugar, ½ tablespoonful.
Boiling water; fill glass 2-3 full.
Applejack, 1 wineglass.
Baked apple, 2 teaspoonfuls.
Stir; sprinkle with nutmeg and serve with a spoon.

Toddy, Brandy.

Use whiskey glass.
Ice, 1 small piece.
Sugar, 1 teaspoonful dissolved in little water.
Hand the bottle of brandy to customer and let him help himself. Put spoon in glass.

Toddy, Gin.

Use whiskey glass.
Ice, 2 pieces.
Sugar, ½ teaspoonful.
Holland gin, 1 wineglass.
Stir well; hand the bottle to the customer and let him help himself. Put spoon in glass.

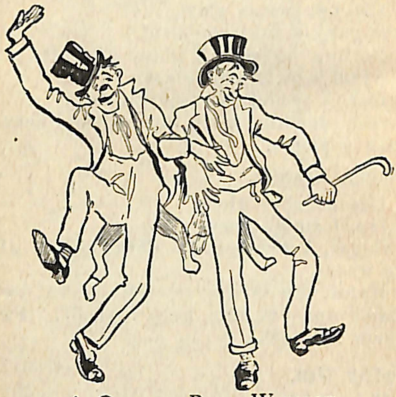
Toddy, Kentucky.

Use large flint glass.
Ice, 1 lump.

Sugar, 1 large lump dissolved in little water.
Bourbon whiskey, 1 jigger.
Stir well, leaving spoon in glass and serve.

Toddy, Old Fashioned.

Use an old fashioned cocktail glass.
Ice, 1 small piece.
Sugar, 1 teaspoonful dissolved in a dash of seltzer.
Old Bourbon whiskey, 1 jigger.
Stir well, leaving spoon in glass; sprinkle with nutmeg and serve.



A Case of Poor Whiskey

Toddy, Whiskey.

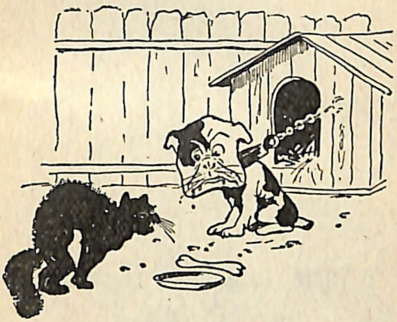
Use small bar glass.
Ice, 1 piece.
Sugar, ½ tablespoonful dissolved in little water.
Whiskey, 1 wineglass.
Stir well, leaving spoon in glass and serve.

Tom Collins, Brandy.

Use small bar glass.
Ice, cracked, 2 lumps.
Gum syrup, 5 dashes.
Maraschino, 2 dashes.
Lemon, juice of 1.
Whiskey, 1 wineglass.
Soda, plain; fill up glass; stir gently and serve.

Tom and Jerry. How to prepare.

Separate the yolks from the whites of the number of eggs required; beat the whites to a stiff froth and stir the



TOM AND JERRY

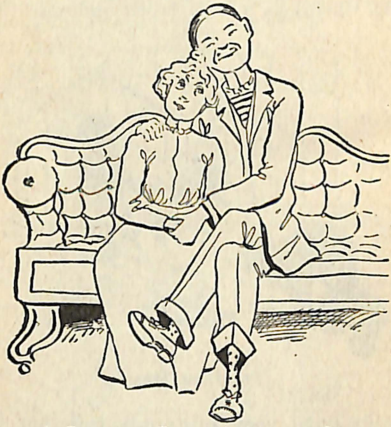
yolks until very thin; mix together in Tom and Jerry bowl and stir in fine sugar slowly until you have a medium stiff batter.

Tom and Jerry. How to serve.

Use Tom and Jerry mug.
Batter; fill mug ¼ full.
Rum, ½ jigger.
Brandy, ½ jigger.
Mix well with small barspoon; fill with hot water; stir again; sprinkle nutmeg on top and serve with a napkin.

Tulip.

Use mixing glass.
Ice, shaved; fill glass 2-3 full.
Pineapple syrup, 2 spoonsful.
Syrup, 1 teaspoonful.
Lemon juice, 1 teaspoonful.
Tokay or Sweet Catawba wine, 1 wineglass.
Whiskey, 1-3 wineglass.
Jamaica rum, 1-5 wineglass.
Abricotine, 1-5 wineglass.



A LITTLE "POLLY" ON THE SIDE

Stir; strain into punch glass, decorate with fruit, dash with Apollinaris and serve.

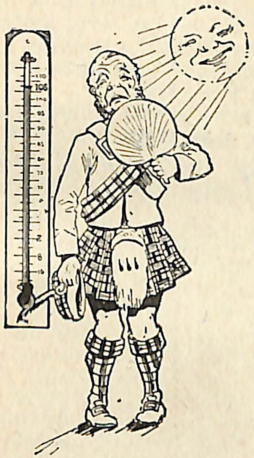
Velvet, Champagne.

Use goblet.
Champagne (ice cold); fill goblet ½ full.
Porter (ice cold); fill up goblet.
Stir gently with spoon and serve.

Whiskey and Bitters.

Use small bar glass.

Angora bitters, 1 dash, and throw out the bitters. Hand bottle to the customer and let him help himself. Serve ice water on side.



A Hot Scotch

Whiskey and Mint.

Use bar glass.

Ice, 1 small lump.

Sugar, ½ teaspoonful dissolved in little water.

Mint, 2 sprigs, pressed.

Hand bottle to customer and let him help himself. Leave spoon in glass. Serve ice water on side.

Whiskey and Rock Candy.

Use large decanter.

Rock candy (crystallized) enough to fill decanter.

Bourbon or rye whiskey; fill up decanter.
Lemon juice; a few drops.
(Excellent for cold or cough.)

Whiskey, Irish, Hot.

Use hot water glass.
Sugar, 1 lump dissolved in little hot water.
Whiskey, Irish, 1 wineglass.
Hot water; fill up glass.
Lemon peel, 1 slice.
Stir; sprinkle with nutmeg and serve.

Whiskey, Scotch, Hot.

Prepare the same as Hot Irish Whiskey, substituting Scotch for Irish whiskey.

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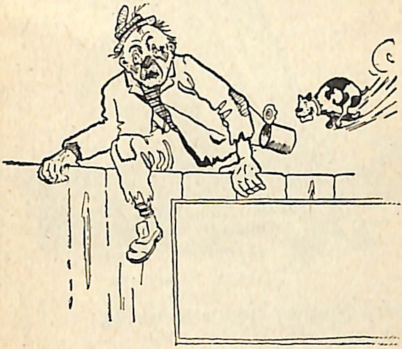
Recipes for Making Drinks in Bulk for Bottling

BEERS, FOR TABLE USE, HOW TO MAKE.

Beer, Family.

Boiling water, 10 gallons.
Ginger, ground, 15 oz.
Lemons, sliced, 10.
Cream tartar, 10 oz.



RUSHING THE GROWLER

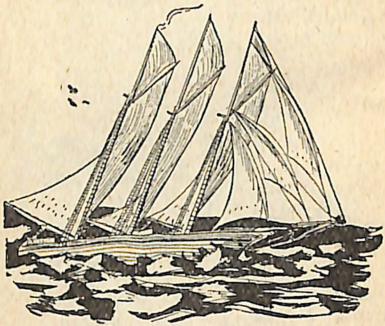
Put in a large vessel and when almost cool strain and put in 15 lbs. of brown sugar. Then in 4 ounces of alcohol cut ½ oz. of oil of cloves and ½ oz. of oil of cinnamon and add. When the mixture becomes lukewarm

add 1 pint of yeast; let stand 16 hours and skim and filter. When bottling tie corks down securely.

Beer, Ginger.

Brown sugar, 2 lbs.
Boiling water, 2 gallons.
Molasses, 1 quart.
Cream tartar, 2 oz.
Ginger, 2 oz.

Stir well; put mixture in a keg, adding a pint of good yeast and bung tightly. Shake the keg well; let it stand 24 hours and then bottle it. In ten days it will be in beautiful condition, sparkling like wine.



A Large Schooner

Beer, Ginger, Quick Brewing.

Water, 2 gallons.
Molasses, 1 pint.
Yeast, 1 gill.
Ground ginger, 2 oz.
Can be used in 2 hours.

Beer, Hop.

Water, 5 quarts.
Hops, 6 oz.

After boiling 6 hours, strain and add 4 more quarts of water, 12 tablespoon-

fuls of ground ginger and boil 3 hours longer. Strain. Brown a loaf of bread deeply, pound it fine and add to liquor, and when nearly cold put in a pint of brewers' yeast and let it ferment 36 hours. Draw off into a keg or bottles.

Beer, Lemon.

Water, 1 gallon.
Lemon, 1 sliced.
Ground ginger, 1 tablespoonful.
Sugar house syrup, 1 pint.
Yeast, ½ pint.
Mix well and let it stand for 24 hours and it will be ready for use.

Beer, Root.

Yellow dock, 1 oz.
Wintergreen, 1 oz.
Sassafras, 1 oz.
Allspice, 1 oz.
Coriander, ½ oz.
Wild cherry bark, ½ oz.
Hops, ¼ oz.
Molasses, 3 quarts.
Pour on boiling water and let stand for 24 hours; strain and add ½ pint yeast. In 24 hours more it can be used.

Beer, Sarsaparilla.

Compound extract of sarsaparilla, 1½ oz.
Water, 1½ pints.
Infuse and when cold add 1 gallon of good root beer.

BITTERS, HOW TO MAKE IN BULK OR FOR BOTTLING.

Bitters, Angostura.

Angostura bark, 4 oz.
Chamomile flowers, 1 oz.
Cardamom seeds, ¼ oz.
Cinnamon bark, ¼ oz.
Raisins, 1 lb.

Orange peel, 1 oz.
Proof spirits, 2½ gallons.
Macerate for 30 days; press and filter.

Bitters, Brandy.

Gentian root, 4 lbs.
Cardamom seeds, 2 lbs.
Cinnamon bark, 1 lb.
Cochineal, ¼ lb.
Chireta, 2 lbs.
Bruise all above ingredients together to the size of grains of wheat and pour in 2 gallons of brandy. Then macerate for 30 days and press out all the fluid, adding another gallon of brandy to the residue of pulp; let it stand 24 hours and press again. Put all the liquids together and filter and it will be ready for use.

Bitters, Dutch.

Wormwood, 2 oz.
Chamomile flowers, 1 oz.
Gentian root, 1 oz.
Cloves, ⅛ oz.
Orange peel, 2 oz.
Carraway seed, ¼ oz.
Proof spirits, 2 gallons.
Capilliare, ½ gallon.
Macerate 30 days; press and filter.

Bitters, Essence of.

Gentian root, ½ lb.
Orange peel, ½ lb.
Orange apples, ¼ lb.
Lemon peel, pulverized, ¼ lb.
Macerate 2 weeks; pour in 1 gallon pure spirits; press; strain and add a quart of distilled water.

Bitters, Orange.

Coriander seed, 1½ oz.
Orange peel, dried, 1½ lb.
Cardamom seed, 1½ drachm.

Carraway seed, 1½ drachm.
Pure spirits (60 O. P.), 3 quarts.
Syrup, 7 pints.
Burned sugar, 3 oz.

Put sufficient water in to make up 2 gallons. Let the seed and peel remain in the spirits for 2 to 3 weeks. Then drain off the spirits and put water in place of spirits. Two days later drain of this water and replace by a second quantity of water. Then mix these three tinctures together and add first the coloring and then the syrup. Filter through fine linen.

Bitters, "Pick Me Up."

Orange peel, 1 oz.
Angostura bark, 1 oz.
Lemon peel, 1 oz.
Chamomile flowers, ½ oz.
Chireta, ½ oz.
Cinnamon bark, ¼ oz.
Cardamom seed, ¼ oz.
Carraway seed, ¼ oz.
Raisins, 4 lbs.
Spirits (10 U. P.), 1½ gallons.
Macerate 30 days; press and filter.

Bitters, Plain.

Cinnamon, bruised, 3 oz.
Virginia, snake root, 1 oz.
Raisins, 1 lb.
Orange, juice of 1.
Lemon, juice of 1.
Cloves, 1½ doz.
Steep in rum for 60 days.

Bitters, Quinine.

Sulphate of quinine, 160 grains.
Orange peel, chopped, 1 lb.
Cape wine, 2 gallons.
Proof spirits, 1 pint.

Dissolve quinine in the spirits by slightly heating both and pour it on the orange peel. Put it in a tight vessel

and let it remain quietly for 48 hours; then add the wine and stir well daily for 10 days. Press and filter and the mixture will be ready for use.

Bitters, Wine.

Orange, bitter, 1 thin peel.
Lemon, 1 thin peel.
Sherry wine, 3 oz.
Water, 2 oz.
Infuse.

Bitters, Wormwood.

Oil of carraway, 2 drops.
Oil of absinthe, 2 drops.
Oil of lemon, 2 drops.
Extract of licorice, 2 oz.
Extract of Chamomile, ½ oz.
Pure spirits (60 O. P.), 3 pints.
Syrup, 3 pints.
Water, sufficient to make 2 gallons.

In the spirits dissolve the oils and in some of the water the extracts, putting both together immediately and shake hard for 5 minutes. Then add the syrup and the balance of the water and shake hard again. Let the mixture stand 10 days (or the longer the better) and then filter through paper.

BRANDIES, FRUIT, HOW TO MAKE IN BULK.

Brandy, Blackberry.

Cardamom seed, ground, ¼ oz.
Cinnamon, 1 oz.
Mace, ½ oz.
Cloves, ½ oz.
Blackberry juice, 3 gallons.
Alcohol, 95 per cent, 10 gallons.
White syrup, 4 oz.
Water, 13 gallons.

Let the spices stand in the water a week; filter well and add the other components.

Brandy, Carraway.

Carraway seed, 1 oz., bruised in.
Brandy, 1 pint.
Let stand one week; strain and put in:
Loaf sugar, 6 oz.

Brandy, Cherry.

Black or wild cherries, bruised, cracking the pits.
Wild cherry leaves, add a few.
Brandy or pure spirits, 3 pints.
Let stand for 90 days; strain; add 2 lbs. white sugar; let stand a week and it will be ready for use.

Brandy, Currant.

Red currants, 1 quart in a jar.
Brandy, 1 quart.
Strain in 60 days and add sugar to taste.

Brandy, Domestic.

Essence of cognac, 1 pint.
Pure spirits, 20 per cent above, 15 gallons.
White syrup, ½ pint.
Caramel, enough to color.

Brandy, Ginger.

Ginger, 1 oz. bruised.
Brandy, 1 bottle.
Syrup, enough to sweeten to taste.

Brandy, Juniper.

Oil of juniper, ½ drachm.
Brandy or pure spirits, 1 quart to dissolve juniper oil.
Sugar, dissolved in 1 quart of water.
Mix.

Brandy, Lemon.

Lemon peel of 6 lemons; steep in the brandy.
Bitter almonds, 2; steep in the brandy.

Macerate 14 days and add:
Sugar, loaf, 1 lb.
Water, ½ pint.

Brandy, Orange.

Use large jar.
Oranges, 8.
Brandy, enough to cover oranges.
Strain brandy off in 90 days and sweeten to taste.
The saturated fruit remaining will be a delicious sweetmeat.

Brandy, Peach.

Oil of bitter almonds, 2-3 teaspoonful.
Alcohol, 95 per cent, 3¼ gallons.

Brandy, Raspberry.

Pure spirits, 95 per cent above, 10½ gallons.
Water, 18 gallons.
Syrup, 7 gallons.
Tartaric acid, 1 oz.
Use caramel or burned sugar to color.

COCKTAILS; HOW TO MAKE IN BULK FOR BOTTLING.

Cocktail, Brandy, to bottle.

Strong brandy, 5 gallons.
Water, 2 gallons.
Stoughton's bitters, 1 quart.
Gum syrup, 1 quart.
Curacoa, 1 bottle.
Mix well and filter.

Cocktail, Gin, to bottle.

Gin, 5 gallons.
Water, 2 gallons.
Gum syrup, 1 quart.
Tincture of orange peel, 2 oz.
Tincture of gentian, 7 oz.
Tincture of cardamoms, ½ oz.
Tincture of lemon peel, ½ oz.
Mix and color with equal parts of caramel and solferino.

Cocktail, Whiskey, to bottle.

Bourbon or rye whiskey, 5 gallons.
Water, 2 gallons.
Gum syrup, 1 quart.
Tincture of orange peel, 2 oz.
Tincture of lemon peel, 1 oz.
Tincture of gentian, 1 oz.
Tincture of cardamoms, ½ oz.
Mix and color with equal parts of caramel and solferino.

CONCENTRATED FRUIT SYRUPS.

How to Make.

Syrup, Clove.

Quintessence of cloves, ½ teaspoonful.
Simple syrup, 1 lb.
Put in bottle and shake well.

Syrup of Nectar.

Essence of nectar, ½ teaspoonful.
Simple syrup, 1 lb.
Mix.

Syrup, Orange.

Tincture of orange peel, 2 oz.
Simple syrup, 1 lb.
Mix.

Syrup, Pineapple.

Essence of pineapple, 1 oz.
Tartaric acid, ½ oz.
White syrup, 1 gallon.
Mix.

Syrup, Plain.

Loaf sugar, 6½ lbs.
Water, ½ gallon.
Boil and when dissolved filter through flannel.

Syrup, Raspberry.

White syrup, 1 gallon.
Essence of raspberry, ½ oz.

Tincture of tartaric acid, ¾ oz.
Mix.

Syrup, Sarsaparilla.

Oil of anis, 10 drops.
Oil of wintergreen, 20 drops.
Oil of sassafras, 20 drops.
Caramel, 6 oz.
In 4 oz. of alcohol cut the oils. Mix.

Syrup, Simple.

Sugar, refined, 7 lbs.
Water, distilled, 1 gallon.
Dissolve sugar in water over slow fire.

Syrup, Strawberry.

White syrup, 1 gallon.
Essence of strawberry, 1 oz.
Tartaric acid, 1 oz.
Color with tincture of solferino.
Mix.

Syrup of Vanilla.

White syrup, 1 gallon.
Extract of vanilla, ½ oz.
Mix.

Syrup, Wild Cherry.

Wild cherry bark, 4 oz.
Steep 36 hours in 1 pint of cold water; press and add ½ lb. sugar. Strain.

CORDIALS, SYRUPS AND EXTRACTS.

Aniseed Cordial.

Oil of aniseed, 1 oz.
Spirits of wine (60 O. P.), 5 pints.
Cordial syrup, 11 pints.
Dissolve oil in the spirits by shaking them together in a jar; then add the syrup and shake well. If the mixture is cloudy, fine with alum and salts of tartar.

Banana Syrup.

White syrup, 1 gallon.
Essence of banana, 1 oz.
Lemon extract, 5 drops.

Capillaire Syrup.

Sugar, loaf, 20 lbs.
Water, 10 pints.
Acetic acid, 1 drachm.

Dissolve sugar in water by boiling; then add the acetic acid and keep mixture 10 minutes on the fire; then remove and let it cool; then strain into bottle or jar. Add 2 tablespoons fine sugar; boil the whole 15 minutes; strain and add ¼ gill brandy.

Carraway Cordial.

English oil of caraway, ¼ oz.
Spirits of wine, 3½ pints (60 O. P.).
Cordial spirits, 13 pints.

Shake oil and spirits well together in a jar till dissolved; then add the syrup and fine with alum and tartar if required.

Cinnamon Cordial.

Oil of cinnamon, ¼ oz.
Rectified spirits, 5 pints (60 O. P.).
Cordial syrup, 10 pints.
Boiling water, 4 pints.
Color with burned sugar, coarse.

Dissolve the coloring matter and oil in a little of the spirits, adding it to the remainder and shaking well the whole. Then mix the boiling water and the syrup and put them in the jar with the spirits. Fine down with alum if necessary.

Cloves Cordial.

English oil of cloves, ½ oz.
Rectified spirits, 5 pints.
Coloring matter, as needed.
Cordial syrup, 11 pints.

Dissolve oil in spirits; add the syrup; shake well the whole; fine with alum and tartar if not bright in a few hours.

Cordial Syrup.

Lump sugar, 35 lbs.
Boiling water, 3 gallons.
Dissolve sugar in water and strain into vessel through flannel.

Curacoa Cordial.

Orange peel, 1 lb.
White syrup, 6 gallons.
Oranges, 16.
Ground cinnamon, ¼ lb.
Boil 5 minutes and put in 3 gallons pure spirits, 95 per cent above. Filter through flannel and bottle.

Ginger, Syrup No. 1.

Tincture of ginger, 12 oz.
White syrup, 1 gallon.
If cloudy, strain.

Ginger, Syrup No. 2.

Jamaica ginger, 2 oz.
Boiling water, 1 quart.
Put ginger in water and let stand 1 day in a tight vessel. Strain, add 3 lbs crushed sugar and boil to a syrup.

Ginger, Brandy, Cordial.

Jamaica ginger, ½ lb. bruised and steeped into 1 gallon of strong brandy for 2 weeks, shaking it frequently during that time. Strain this through muslin and take the ginger left in the muslin and put it into a gallon of boiling water and let simmer over a gentle fire for 20 minutes and strain. Then put in 10 lbs of fine sugar.

Ginger, Gin, Cordial.

Prepare the same as Brandy Ginger (see next above), substituting (O. P.) gin for brandy.

LIQUEURS, HOW TO MAKE IN BULK FOR BOTTLING.

Anisette.

Aniseed, powdered, 10 oz.
Cummin seed, powdered, 1 oz.
Orris root, powdered, 1 oz.
Lemon peel, 3 oz.
Pure spirits (30 U. P.), 2 gallons.
Capillaire, 3 pts.

Macerate the lemon peel and powders in the spirits for about 30 days. After filtering add the capillaire.

Aqua Bianca.

Essence of amber, ¼ oz.
Essence of lemon, ¼ oz.
Essence of peppermint, ¼ oz.
Essence of citron, ¼ oz.
Essence of bergamot, ¼ oz.
Essence of rose, ½ oz.
Capillaire, 5 pints.

Mix; shake often and in 30 days filter through flannel.

Citron.

Lemon peel, 12 oz.
Essence of saffron, 1 oz.
Proof spirits, 2 gallons.
Capillaire, ½ gallon.

After macerating the peel in the spirits for 2 weeks add the capillaire and saffron.

Citronette.

Lemon peel, 10 oz.
Essence of saffron, 1½ oz.
Essence of amber, ¼ oz.
Essence of orange, ¼ oz.
Essence of bergamot, 1 drachm.
Orange flower water, ¼ gallon.
Syrup, ½ gallon.
Proof spirits, 2¼ gallons.

Mix; let stand 30 days; then press and filter. Age improves this beverage.

Cordiale De Caladon.

Fennel seed in coarse powder, ½ oz.
Cardamoms, ¼ oz.
Lemon peel, ½ lb., chopped.
Aniseed, 1 drachm.
Cloves, 1 drachm.
Proof spirits, 2 gallons.
Capillaire, 4 pints.

After macerating the powders and lemon peel in the spirits for 2 weeks, press and filter and add the capillaire.

Curacoa.

Orange peel, 6 oz., chopped.
Saffron, 1 drachm.
Cinnamon, 1 drachm.
Mace, ½ drachm, bruised.
Spirts of wine (14 U. P.), ¼ gallon.
Capillaire, 2 pints.

Macerate all together for 3 weeks, then strain off the liquor and press out from the pulp that which remains in it; then mix all the fluid together and strain through flannel.

Eau D'Absinthe.

Sugar, powdered, 2 lbs.
Wormwood, 33 oz.
Juniper berries, 4 oz.
Angelica root, ¼ oz.
Cinnamon bark, 1 oz.
Orange flower water, 4 oz.
Spirits of wine, 2½ gallons (11 U. P.).

After bruising the wormwood, berries, sugar, root and bark in a convenient utensil, put them in a jar with a broad orifice and pour on the water and spirits. Let the mixture stand for 30 days, stirring it well every day; then press and filter.

Eau D'Amis.

Dates, 4 oz.
Figs, 4 oz.
Raisins, 4 oz.

Essence of saffron, 1 oz.
Essence of citron, 1-6 teaspoonful.
Essence of bergamot, 1-10 teaspoonful.
Proof spirits, 1½ gallons.
Brown sugar, 10 lbs.
Distilled water, 1½ quarts.
Beat the solids and essences together to get a paste and put this in a jar with a broad orifice; then mix the water and spirits and pour on a quart at a time, stirring well between each quart.

Eau De Cordiale.

Lemon peel, 1¼ lbs.
Cinnamon bark, 4 oz., bruised.
Aniseed, powdered, 2 oz.
Balm, the fresh herb, 2 oz.
Coriander seed, powdered, 2 oz.
Mace, powdered, 1 oz.
Nutmeg, powdered, 1 oz.
Pure spirits (60 O. P.), 2½ gallons.
Distilled water, 2 gallons.
Capillaire, 1 gallon.
Mix all together, stir well every 48 hours for one month; press and filter.
Note: The recipes given in this book for the preparation of the various kinds of drinks in bulk, or to be bottled, are intended as a guide from which the compounder can manufacture the goods in such quantities as he may desire, it being only necessary to observe the proportions in mixing the ingredients and to follow the instructions for processing.

MINERAL WATERS.

Principal Ones, Manufactured and From Natural Springs.

The manufacture of mineral waters requires a very powerful aerating and bottling machine, and in fact a plant

constructed for the purpose. The author does not consider it advantageous or practicable for bar men or private families to attempt the manufacture of this line of goods when they can be purchased at the minimum price from manufacturers and bottlers who make a specialty of that business, and therefore the component parts of such waters, and the process of manufacture, are not given in this work; it being considered sufficient for all practical purposes to supply, for the guidance of the reader, a list of the principal and most popular waters:

Mineral Waters Required in a Modern Bar.

Apollinaris (imported).
Bromo-Seltzer.
Congress Water.
Delatour Soda.
French Vichy.
Hathorn Water.
Hunyadi Janos.
Johannis Water.
Londonderry Lithia Water.
Magnesia Water.
Red Raven Splits.
Syphon Seltzer.
Waukesha Waters (aerated).

WINES, FRUIT; HOW TO MAKE IN BULK FOR BOTTLING.

Note: Wines should not be bottled when the weather is cloudy. To obtain a transparent appearance, bottle on a clear, bright day. Never reduce overstrong wine with water unless water has been boiled and allowed to settle and become clear.

Wine, Blackberry.

Ground cloves, ¼ oz.
Ground cinnamon, ¼ oz.

Nutmeg, grated, 1 drachm.
Cardamom seed, 1 drachm.
Blackberries, 5 gallons.

Mash berries and put in 5 gallons of water; heat the mixture to a boiling point, but do not allow it to boil. Then add 1½ gallons of white syrup and pour the whole mixture into a 10-gallon keg, and set it in a warm place, keeping it full all the time. After fermenting strain, press and add a gallon of neutral spirits. Then filter and bottle when clear.

Wine, Cherry.

Ripe cherries, 35 lbs.
Brown sugar, 5 lbs.
Water enough to make 8 gallons.
French brandy, 1½ pints.

Add little yeast and put away to ferment.

Wine, Currant, Black.

Black currants, 5 gallons.
Water, 5 gallons.
Crushed sugar, 10 lbs., dissolved in the water.

Heat the mixture to 100 degrees Fahrenheit and put it into a 10-gallon keg and set it in a warm place. Then let it ferment and strain and press, adding 1 gallon of spirits; filter and bottle when clear.

Wine, Currant, Red.

Red currants, 70 lbs., bruised and pressed.
Brown sugar, 10 lbs.
Water; fill up 15-gallon cask.
Ferment.

Wine, Ginger.

Water, 3 gallons.
Sugar, 3 lbs.
Jamaica ginger, 4 oz.
Boil 60 minutes; strain; add 3 finely-

chopped lemons and 1 gill of yeast. Mix; pour into a keg; let it ferment 7 days and draw it.

Wine, Gooseberry.

Gooseberries, 40 lbs.
Brown sugar, 7 lbs.
Distilled water, to make 10 gallons.
Brandy, 1 quart.
Ferment.

Wine, Grape.

Extract the juice from thoroughly ripe grapes and observe following proportions:

Juice of grapes, 1 quart.
Water, 1 quart (soft boiled water).
Sugar, 1 lb.

Allow it to ferment and when done, bung it up tight. In 90 days the wine will be in shape to draw off; but if kept a year or longer will be far better.

HEART TO HEART TALK WITH BAR MEN, by the author of this little work, whose locks have been whitened by the shaved ice and powdered sugar of many a sweltering summer.

When self-assertion does not cross the boundary lines of practical prudence and common sense it is a virtue of high merit; for it develops independence of thought and action. When it neglects the brakes and goes too swiftly and too far, it tumbles over the cliffs and lands in the realms of the "Big Head"—just across the divide, don't you know. Therefore, do your work conscientiously, holding the minor details of each day's business well in hand and do not invent new drinks (which are often purely revamped old ones), unless you really

have discovered something of intrinsic merit.

In this age of great progress and many kinds of drinks, it seems to have become the mission of almost every dilettante to provide a new drink for every other dilettante, and the result is that we are literally entangled in meshes of inextricable complication. The experienced old bar man is heart-sick. The young man—the novice—is dismayed; but neither of them would be at all surprised to see, at any moment, a truck drive up and dump into their receiving rooms a treatise on mixed drinks quite as voluminous and ponderous as the Chicago City Directory.

It is safe to state that not 1 drinker out of 100,000 could, for a lottery capital prize, enumerate 50 modern drinks outside of the straight drinks. But do not be dismayed nor discouraged. This little volume contains all the drinks that you will ever have occasion to use and the most of you will never have a call for the great majority of these; but they are all here, if needed, and contained in small space.

After all, most of these modern drinks, outside of the old standards, are only slight variations from the parent mixture, and are obtained by the addition of a dash of this and a dash of that, etc., and they are ephemeral.

"Yesterday 'twas sherry, now Tokay,"

"And every dog he has his day."

In this work is given recipes for making drinks in bulk, for parties, receptions, etc.

Any bar man who can mix the indi-

vidual drink can make that drink in bulk without any recipe whatever. The highest perfection of a drink is attained in the individual or single mixed drink. Now, a bar man who can mix a fine individual Sauterne punch should not be in the least disconcerted if "My Lady" should come to him and order Sauterne punch for 1,000 or 2,000 people. He needs no recipe for that. It is only a matter of simple calculation and care.

Of the many fruits that are employed in the making of wine punches in bulk, there is one, and the best of all, whose merits are little known for this purpose, and the fruit is seldom used. This fruit is the Shaddock. There is no fruit in the world which imparts such a delicious flavor to Sauterne, or any other dry wine punch, as the Shaddock. It should be cut in slices and floated on top of the punch.

Study well this little book. It will make you capable and resourceful and you will succeed.

Use none but the **best** of goods and buy the **best** for the least money that the **best** can be had for.

HOW TO CARE FOR AND SERVE MILK, EGGS AND FRUIT.

Keep milk, eggs and fruit in a clean, sweet ice box. No more fruit should be cut up and no more berries provided than enough for one day's use. Fruit and berries left over from one day to another should not be used. Never mix to-day's milk with yesterday's milk; this spoils both. Use glass or earthenware vessels only for milk when taken from the can—preferably pitchers. If the milk is kept in a can

in ice box, the can should be kept tightly closed; but the best way to keep milk, in bulk or otherwise, is in glass, chinaware or porcelain or agate-lined vessels. Serve milk ice cold; but no ice should be put into the glass.

When mixing drinks where eggs are to be used the egg should be first broken in a separate glass to ascertain if it is good and fresh.

In using fruit for decorating it should be handled with a fruit fork. When a strained drink is being served the fruit should be put into the glass into which the drink is to be poured. When the drink is not to be strained decorate the top of the drink tastily with the fruit. **A spoon goes always with drinks served with fruits and berries,** and a napkin adds much to the excellence of the service.

HOW TO HANDLE DOMESTIC AND IMPORTED SPIRITUOUS LIQUORS IN PACKAGES OR BOTTLES.

Up-end the barrel, bore the faucet hole and put the barrel firmly on the skid so that it cannot be jarred. Tack a good size card on the barrel with the name of the liquor written thereon, and such other memoranda of its history as you may desire to preserve for your future reference. It is also a good plan to keep account on this card of the quantity of liquor which you draw from the package from time to time, as this will enable you to keep track of your stock. When drawing the liquor from barrel or cask, do not loosen the bung—a small gimlet hole bored in the top will afford sufficient vent, and the liquor will flow freely from the faucet. After the package

(barrel, cask or keg) is placed on the skid give it ample time to settle before you draw the vent.

Keep the storeroom at a temperature never below 60 degrees. There is no particular care required in storing away bottled goods. They can be left standing or laid on the side. The better way, however, is to stand them up on shelves in rows, keeping each particular kind of liquor and each brand together. When decanting or bottling any kind of liquor or wine great care should be taken to prevent any kind of sediment from entering the decanter or bottle. If the liquor or wine is low in the package and shows signs of cloudiness, draw it all off in one vessel and filter it into another vessel through fine cambric or filtering paper and then decant or bottle.

Do not allow cockroaches or red ants to take possession of your bar. As soon as they appear start a war of extermination. Red ants may be kept out of sugar bowls, syrup pitchers, etc., by setting the bowl or pitcher in a shallow dish of water so that the water will entirely surround the vessel. But this is only a temporary expedient; the insects must be exterminated.

HOW TO KEEP AND HOW TO SERVE BEERS AND ALES.

Beer should be kept at a temperature of about 40 degrees and in hot weather, after being received, should be kept in the cooler for three or four days before being tapped.

Coils, runs and tubes should be thoroughly cleaned every few days to prevent their contamination.

As beer owes its refreshing taste

and healthful properties to Carbonic Acid Gas, its absence makes it flat, stale and unpalatable, and it should be drawn so as to retain it.

Modern practice recommends the pressure from Liquid Carbonic Gas for drawing beer for these reasons:

It will be kept in its natural state any length of time.

The last glass drawn will be as good or better than the first.

Imported beer can be kept on draught.

Gas which would be lost will be replaced by the gas pressure.

The extra profit per barrel will more than pay for the gas and outfit.

The next best way to draw beer is by means of a hydraulic or hand air pump.

Do not keep bottled beer on ice, but stand the bottles up in the ice box so as to allow the sediment to settle, and when serving open carefully so as not to agitate the contents; and pour slowly. In serving bottled beer use glass large enough to hold the contents of the bottle.

In drawing beer or in serving from bottles be careful not to allow the beer to overflow the glass and run down the sides, as it is disagreeable for customers to handle a wet glass.

Ale in bottles should be stood up and poured very carefully. It should be served cold; but not kept in ice box, except a supply sufficient for present demands. Ales in bulk should be kept in a cool place. Bar men using draught ale will do well always to consult their brewers as to best and most modern way to handle bulk ale, as the brewer is always on the alert to devise and use the best and latest methods.

HOW TO KEEP AND HOW TO SERVE DRY WINES.

Clarets, Burgundies, White Wines, Sauternes, and all other dry wines should be kept in a cool place, with an even temperature. If severely chilled they will become clouded, losing all their brilliancy. The bottles should be on the side, so that wine covers the cork. These wines do not keep well except in bottles. Dry wine shipped in bulk should be allowed to remain undisturbed and unopened in the cask for three or four days to entirely recover from the shaking up received in transportation. It should then be promptly bottled, using corks that fill the neck air tight. If a part of the wine be drawn, admitting air into the cask, the remaining wine will soon become affected and quickly turn "milk sour." The finer and lighter the wine, the more certain is this to occur. It is owing to no imperfection of the wine, but because the natural alcoholic strength of pure dry wines is never sufficient to withstand the action of the germs of fermentation in the open air. Observe the foregoing directions and your wines will keep in splendid condition; otherwise, no matter how fine they may be, you are very likely to have trouble, and blame the wine merchant most unjustly. Clarets and Burgundies should be served at a temperature from 70 to 75 degrees. White Wines and Sauternes from 45 to 50 degrees. **Never put on ice nor put ice in the glass.**

Champagne cases should be opened with great care and the bottles laid away on their sides. There should be a compartment on the shelves for each kind of wine, which is to be laid hori-

zontally. Never keep more champagne on ice than is needed for immediate use, and keep it at a temperature near freezing point until used. To cool champagne and allow it to get warm again impairs the strength and flavor of the wine.

In serving champagne, ascertain what brand the customer desires. Then place the glass on the bar, take the bottle from the ice; twist or cut the wire off and cut the string below the neck of the bottle; remove the cork with the hand and wipe the mouth of the bottle with a clean napkin or towel. In serving any kind of wine to a party always pour a little first into the glass of the customer who ordered it, then fill up the glasses of his guests, returning to him last. When a drinking party is seated at a table and a bottle of wine of any kind is ordered, never uncork the bottle until it has first been set for a moment on the table so that the customer who ordered the wine may see that it is what he ordered.

When champagne frappe is called for the quickest way to freeze the wine is to place the bottle in a cooler with broken ice and torpedo salt on top; then, using both hands, twirl the bottle briskly and in such manner as to cause the mouth to describe a circle while at the same time the bottle is revolving back and forth; then draw the cork and cover the mouth of the bottle with a clean napkin.

In drawing the cork from all other kinds of wine bottles cut off the top of the foil cap below the groove in the neck of the bottle; then remove that part of the foil above the incision and wipe the mouth of the bottle with a clean towel to prevent any foreign

substance, which may have accumulated under the foil cap, from getting into the wine while pouring. Draw the cork and serve.

Never keep in a conspicuous glass case or on visible shelving bottled wines which otherwise may be kept in good condition standing up in places out of sight, for the reason that the bottles will become dusty and unsightly, and if taken down from time to time to be dusted and wiped off the sediment will be disturbed and you are in danger of sometimes serving a bottle of wine which, while good, will not do you credit as it may not be as clear as it should be. Bottled liquors (whiskies, brandies, gins, etc.) can be kept standing anywhere and handled at will.

HOW TO KEEP AND HOW TO SERVE SWEET WINES.

All sweet wines, being fortified with grape brandy, keep in any ordinary temperature, and improve faster in the attic than in the cellar. They should be served at a temperature ranging from 60 to 65 degrees. As sweet wines are not injured by slight exposure to the air, it is best to keep the bottles standing upright, that the sediment may settle to the bottom instead of the side of the bottle.

To insure perfect brilliancy when served, wine bottled for a length of time should be carefully handled when uncorked, for, however pure the wine, a deposit naturally forms on the bottom of the bottle. The contents must be carefully decanted, as the wine would be unfit for immediate use if the sediment be much disturbed.

Never put on ice nor put ice in the glass.

AGE AT WHICH SOME OF THE PRINCIPAL KINDS OF WINE WILL BE FOUND AT THEIR BEST.

Port	20 years
Madeira	10 years
Sherry	10 years
Malaga	3 years
Muscatel	3 years
Red Hermitage	20 years
White Hermitage	20 years
LaPalma	10 years
Sigeau	8 years
Sumel	8 years
Champagne	6 years
Montpelier	5 years

HOW TO KEEP OPEN AND SERVE MINERAL WATERS.

Keep mineral waters in a temperature of from 40 to 50 degrees in order to minimize the liability of explosion when opening. Many accidents have occurred from opening warm bottles. If necessary to open a warm bottle a towel or napkin should be kept over the mouth of the bottle while drawing the cork to arrest any flying pieces of glass in case of explosion.

Serve very cold from the ice; but do not put ice in the glass. Use tall, thin glasses.

INSTRUCTIONS FOR BARTENDERS WHILE TENDING BAR.

Always maintain a neat appearance in dress and be scrupulously clean in your person. White is the proper dress for serving behind the bar.

The white jacket is preferable to the white vest and shirt sleeves, although the latter give more freedom of move-

ment. In this discrimination, however, be governed by your surroundings—that is to say, the class of trade to which you are catering. Be prompt to relieve the opposite watch, and when off duty leave the place immediately. Do not drink, shake dice or enter into any kind of games with customers, and whilst observing, upon all occasions, a polite and cheerful mien, avoid arguments, especially political and religious. Unnecessary conversation and familiarity leads to embarrassing situations and the bar man who becomes too familiar with customers is usually made to pay for it in some way.

Keep your cash register straight and see that your opposite does the same and do not blame him for your faults nor stand for his.

Do not allow anybody behind the bar who has no right or business there. When you open the bar in the morning give it a thorough ventilation (winter and summer) and start the porter to cleaning up and see that no detail is neglected. The sweeping should be done with wet sawdust, and toilet rooms, urinals, washstands, etc., thoroughly cleaned and provided with disinfectants, toilet paper, soap, clean towels, etc. After the floor is swept or scrubbed the windows should be washed and mirrors polished. The wood furnishings should be gone over every morning with a damp sponge and dried with a chamois skin, and at regular intervals the polished hardwood furniture should be cleaned with some kind of good furniture polish, of which there are many kinds on the market that can be purchased as cheaply as they can be made in small quantities.

As quickly as possible in the morn-

ing get your glasses clean and shining; clean all silverware; prepare ice water; look to your bar napkins and towels and see that all serving bottles are filled and corked, placing those for immediate use on ice. Then get your work board in order, i. e., a thorough washing and polishing, and place on it such articles as belong there. When washing glasses do not spread them all over the counter, but leave room enough to wait on your early customers comfortably; and as soon as possible get your glasses back again on the back bar or wherever they belong. Be careful to keep your array of glasses on back bar always tastily arranged. The effect of shining glassware, properly arranged on a back bar, lends a peculiar enchantment to the general handsome appearance of a first-class bar. When the cleaning is finished fill up the ice boxes or working bench with fine ice and put in the serving stock. Then prepare the lemon peel, fruits, berries, etc., which will be needed during the day. Never leave glasses on the bar one moment longer than possible and in a rush, take advantage of every lull, if only for an instant, to clean off and dry well the top of counter. Keep always on hand an ample supply of glasses, and when renewing the stock of glasses always match those which you are using, as different styles of glasses for the same drink are confusing and do not make as neat an appearance in dressing a back bar as does a uniform pattern.

Keep working all during the day, at such times as opportunity offers, on your work board, and by keeping it clean and in good order you will save yourself much trouble and give go

service. Whenever you use an implement or working article of any kind put it back in its proper place the moment you are through with it.

When drinks are ordered—whether one, two or a dozen—have the price well fixed in your mind before serving—make the calculation quickly whilst preparing to serve, so that you will not have to hesitate at the cash register. See that you get all that is due you and be very careful not to give a customer short change. With modifications to meet different conditions, these few essential instructions can be advantageously applied in every first-class bar; but to formulate a set of rules to meet the requirements of every bar business would be practically impossible. Taking, however, these instructions as a general guide the bar man will in every instance be better able to act intelligently when called upon to exercise his common sense and judgment.

After twisting lemon peel over a cocktail throw it in or leave it out as customer may prefer. The flavor will be the same in both cases.

Where many cocktails are served instead of mixing sugar for every order, dissolve a quantity of loaf sugar in hot water; strain and bottle it and use by dashing it from a bitters bottle.

All mixed drinks containing an effervescent liquid should be stirred with a spoon and **not shaken.**

When mixing hot drinks use thin glass, and by placing a spoon in the glass before pouring in the hot water you will save breakage. Always rinse the glass with hot water before making the drink in order to serve it hot.

Unless served in a stem glass, never

set a hot drink on the polished counter without placing something under the glass, i. e., a saucer, napkin, etc. The heat from the bottom of the glass will disfigure the bar.

The jigger is the proper implement to use in mixing drinks. It has the same capacity as a sherry glass (2 oz.) and is considered the standard measure of an average drink of any spirituous liquor—whiskey, brandy, rum, etc.

When drawing a cork from bottles of effervescent liquids, hold the bottle in an oblique position and after the cork is removed continue to hold in that way for a few moments and then set it upright.

Keep the floor and walking board behind the bar always dry, and have the bar-room floor looked after from time to time during the day, if needed.

Look well after the front of your establishment. Have the surface of windows, fan, lights, etc., well dusted and then washed off with a towel dipped in plain water. After the woodwork is all cleaned proceed with the windowglass.

In cleaning chandeliers, globes, brass and metal work, etc., see that great care is used to prevent breakage and wear.

All this work should be done early in the morning.

STOCK OF GOODS REQUIRED IN A FIRST-CLASS BAR.

Bitters.

Angostura.
Boker's.
Hostetter's.
Orange.
Pepsin.
Peyschaud.

Cordials, Liqueurs and Extracts.

Abricotine.
Absinthe.
Anisette.
Benedictine.
Celery Extract.
Chartreuse.
Creme-De-Cocoa.
Creme-De-Menthe.
Creme Yvette.
Curacoa.
Kirchwasser.
Kuemmel (Gilka or Russia).
Maraschino.
Vermouth (French or Italian).

Liquors, Domestic and Imported.

Beers, Ales and Porters.
Belfast Ginger Ale.
Domestic Ginger Ale.
Brandies.
Gins.
Rums.
Whiskies.

Wines.

Burgundy.
Champagne.
Catawba (Sweet and Dry).
Claret.
Hock.
Madeira.
Moselle.
Port.
Rhine Wines.
Sauterne.
Sherry.
Tokay.

Waters.

Apollinaris.
Bromo Seltzer.
Congress Water.
Delatour Soda.
French Vichy.
Hathorn Water.

Hunyadi-Janos.
Johannis Water.
Londonderry Lithia Water.
Magnesia Water.
Red Raven Splits.
Syphon Seltzer.
Waukesha Water (aerated).

Miscellaneous Supplies.

Berries.
Cheese.
Cherries.
Eggs.
Jamaica Ginger.
Lemons.
Limes.
Mint.
Olives.
Oranges.
Peppermint.
Pineapples.
Quinine.
Sugar (Loaf).
Sugar (Powdered).
Syrup (Gum).

SUPPLY OF GLASSWARE REQUIRED IN A FIRST-CLASS BAR.

Absinthe Drip.
Ale Mugs.
Ale, Porter and Beer.
Beer (Shell).
Beer Steins.
Champagne.
Champagne Cocktail.
Claret.
Cocktail and Sour.
Cordial.
Egg Nogg.
Fancy Pitchers (Glass).
Finger Bowls (for Spoons and Strainers).
Fizz.
Hot Water.

Jars (Glass) for Straws.
John and Tom Collins.
Julep and Cobbler.
Lemonade, Strained.
Mineral Water.
Pony Beer.
Pony Brandy (holds 1 ounce).
Port Wine.
Rhine Wine.
Sherry Wine.
Tom and Jerry Mugs.
Water.
Whiskey.

SUPPLY OF TOOLS, UTENSILS AND MISCELLANEOUS ARTICLES REQUIRED IN A FIRST-CLASS BAR.

Bar Bottles.
Bar Pitchers.
Bar Spoons (long and short).
Bar Towels.
Beer and Ale Faucets.
Beer and Ale Measures.
Beer and Ale Vents.
Brace and Bit.
Brooms.
Bung Starter.
Business Cards.
Cash Register.
Champagne Bottle Faucets.
City Directory.
Comb and Brush.
Corks and Stoppers (assorted sizes).
Cork Press.
Cork Pullers.
Cork Screws.
Cracker Bowls.
Demijohns (large and small).
Dusters.
Dust Pans.
Egg Beaters.
Envelopes.
Filtering Bags or Papers.

Flasks, quarts.
Flasks, pints.
Flasks, ½ pint.
Fruit Dishes.
Fruit Forks.
Funnels.
Furniture Oil and Polish.
Gimlet.
Glass Towels.
Hammer.
Honey and Syrup Pitchers.
Hot Water Kettle.
Ice Cooler.
Ice Pick.
Ice Scoop.
Ice Shaver.
Ink.
Jiggers.* 2 oz
Labels.
Lemon Knives.
Lemon Squeezers.
Liquor Gauge.
Liquor Measures, gallon.
Liquor Measures, half-gallon.
Liquor Measures, quart.
Liquor Measures, pint.
Liquor Measures, ½ pint.
Liquor Pump.
Liquor Thieves.
Mallet.
Match Boxes and Matches.
Material for Cleaning Silver.
Mixture Bottles.
Molasses Pitcher.
Mop Handle and Wringer.
Mucilage.

*Note: The Jigger is used for measuring liquors when mixing drinks. It is more convenient to use than a wineglass and holds the proper quantity to use when in any recipe for mixing drinks a wineglass of any ingredient is referred to. The jigger holds 2 ounces.

Muddler.
Nails.
Newspapers.
Nutmeg Box.
Nutmeg Grater.
Pail for Water.
Pens.
Pepper Boxes.
Postal Cards.
Punch Ladles.
Punch or Tom and Jerry Bowls.
Railroad Guide.
Rubber Hose (for drawing liquor).
Ruler (for beer foam).
Screws.
Scrubbing Brushes.
Segar Bags.
Segar Cutter.
Set of Books.
Shaker.
Shot (to clean bottles).
Silver Brush.
Spice Dishes.
Spittoons.
Sponges.
Spoons (for Sugar).
Stamps.
Stepladder.
Strainers (for Juleps and Milk Punches).
Straws.
Sugar Bowls.
Sugar Pails.
Table and Celery Salt Boxes.
Telephone.
Thermometer.
Toilet Paper.
Toilet Soap.
Tom and Jerry Cups.
Tongs (for Sugar).
Towel Rollers.
Trays or Waiters.
Twine.
Wash Soap.

Washing Soda.
Whisk Brooms.
Window Brush.
Wrapping Paper.
Writing Paper.

PRACTICAL METHOD FOR CLEANING MIRRORS AND SILVERWARE.

Wash the silverware in soapy lukewarm water and then dry it. Dissolve whitening in water and put a thin layer of it on the article to be polished, and let it dry. Then rub it off with a soft cloth and polish with chamois or soft brush. Leave no whitening in crevices. Rub your mirrors briskly with a damp linen cloth or towel, then dry with a dry towel. Be careful in cleaning mirrors to allow no water to run down the face of the mirror and get into the joints and crevices of the frame. The cloth should be just damp, so that no water can be squeezed out of it, then you will be safe in using it.

PROOF AT WHICH TO SERVE LIQUORS.

Domestic whiskeys should be, as a rule, served over the bar at about 93 proof. Where the bar man receives whiskeys over proof, or where he has aged the liquor himself, he can reduce it to 93 proof by adding the necessary amount of clear, distilled water, and preserving the color with burned sugar or caramel. The quantity of water to be used is determined entirely by the number of degrees of reduction required. This can always be known by ascertaining, with the proper implements, the number of gallons in the

barrel; then filling a gallon measure and reducing that with water to 93. The implements for determining the degrees of reduction should be kept always on hand by those who have occasion to reduce. After the 1 gallon is reduced to the proper degree, and the contents of the barrel or package ascertained, the rest is merely a matter of simple calculation.

It improves a barrel of whiskey not over 5 years old to put into it about a pint of rock candy syrup and a pound of hickorynut kernels. The kernels should be tied up, however, in a gauze bag or bags.

Imported liquors, brandies, rums, gins, etc., always come over proof and when received in bulk should be reduced to about 95 proof. The profit in imported goods at best is small and it is advisable always, **in pushing**, to give preference to domestic goods, when this can be done without prejudice to the business.

In buying imported goods the buyer should require the importers to give him an order on their bonded warehouse so that the goods may be delivered directly to the buyer, and thereby the risk of the liquor being adulterated by intermediaries is avoided.

As a rule, however, there is not much occasion these days for the bar man to trouble about the reduction and blending of his goods. If he knows the tastes and wants of his trade (and which every live bar man should know) he will find no difficulty in making satisfactory arrangements with the distillery to get his goods at proper proof and blended just as he prefers, and at no greater expense, not to mention the saving of much trouble.

SELECTED TOASTS

Then to this flowing bowl did I adjourn,
My lip the secret well of life to learn;
And lip to lip it murmur'd—
"While you live,
Drink!—for once dead you never shall return."

—Omar Khayyam.

*

NEVER MIND THE KNOCKERS.

"Never mind the knockers.
Go ahead and make your play;
They're in every worker's way;
Never mind the knockers.
Every one who seeks to shine,
If successful, they malign;
'Tis of fame a certain sign—
Never mind the knockers.

They strike only those who climb;
Never mind the knockers.
'Tis success they deem a crime;
Never mind the knockers.
If they hammer at your name,
Then, be sure, you're in the game;
'Tis a species of acclaim;
Never mind the knockers."

*

Laugh and the world laughs with you,
Weep and you weep alone;
For this grand old earth must borrow its mirth,
It has troubles enough of its own.

*

"Happy days."

*

"Set 'em up again."

May we never want a friend or a bottle to share with him.

*

"Here's looking at you."

*

"Drink hearty."

*

Here's to those I love;
Here's to those who love me;
Here's to those who love those I love,
And here's to those who love those who love me.

—Ouida.

*

"Here's to your health."

*

Here's a toast to all who are here,
No matter where you are from;
May the best day you have ever seen
Be worse than your worst to come.

*

Happy are we met, happy have we been,
Happy may we part, and happy meet again.

*

IF I SHOULD DIE.

If I should die to-night
And you should come to my cold corpse and say,
Weeping and heartsick o'er my lifeless clay—
And you should come in deepest grief and woe—
And say, "Here's that ten dollars that I owe,"
I might arise in my large, white cravat
And say, "What's that?"

If I should die to-night
And you should come to my cold corpse and kneel,

Clasping my bier to show the grief you feel,
I say, if I should die to-night
And you should come to me, and there and then
Just even hint 'bout payin' me that ten,
I might arise the while,
But I'd drop dead again.
—Ben King.

*

THE THESPIAN'S TOAST.

Here's that a spook may us affright,
Wherever we may roam;
For if the "ghost walks" not all right
We thespians must walk home.

*

TO-MORROW CAN WAIT.

"Let us have wine and women, mirth and laughter,
Sermons and soda water the day after."

*

"Here's Good Luck."

*

DRINK WHILE YOU CAN.

Drink to-day and drown all sorrow,
You shall perhaps not do 't to-morrow;
Best while you have it use your breath,
There is no drinking after death.

*

"Laugh at all things,
Great and small things,
Sick or well, at sea or shore;
While we are quaffing,
Let's have laughing—
Who the devil cares for more?"

*

While we live let's live in clover,
For when we're dead, we're dead all over.

*

"Let her roll."

"Be glad and your friends are many,
Be sad and you lose them all;
There are none to decline your nectared wine,
But alone you must drink life's gall."

*

"Here's to Hell, toss it off in a quaff, lads;
Drink the health of the Devil, and laugh, lads;
Pledge the tale of the wheat and the chaff, lads;
Here's to Hell!"

*

"Let's have a smile."

*

To my enemies here's my toast:
I hope each shall soon be a ghost,
And that the devil in hell
Will ne'er be a day well
Till all have been given a roast!

*

Sing and the hills will answer;
Sigh, it is lost on the air.
The echoes bound to a joyous sound,
And good wine banishes care.

*

Woman—she needs no eulogy—she speaks for herself.

*

"Let's have a nip."

*

Champagne for our real friends and real pains for our sham friends.

*

May the devil cut the toes off all our foes,
That we may know them by their limping.

*

In poker, like a glass of beer,
You draw to fill.

Here is to the land of the shamrock
so green;
Here is to each lad his darling colleen;
Here is to the land we love dearest and
most;
May God bless old Ireland, is an Irish-
man's toast.

*

TO THE HARDWARE TRADE.

Although they profess to honesty,
They sell iron and steel for a living.

*

To our American boys—who have arms for their girls and arms for their country's foes.

*

"Friend of my soul! this goblet sip—
'Twill chase the pensive tear;
'Tis not so sweet as woman's lips
But, O! 'tis more sincere."

*

TO A CHAPERONE.

"Here's to a chaperone,
May she learn from Cupid
Just enough blindness
To be sweetly stupid."

*

Here is to a long life and may you live a thousand years and I a thousand years, less one day, for I would not care to live after you had passed away.

*

"May Dame Fortune ever smile on
you;
But never her daughter—Miss For-
tune."

*

"Drink to a fair woman who, I think,
Is most entitled to it,
For if anything ever can drive me to
drink,
She certainly can do it."

"Drink, for you know not
Whence you came, nor why;
Drink, for you know not why
You go, nor whence."

*

"We come into this world all naked and bare;
We go through this world full of sorrow and care;
We go out of this world, we know not where,
But if we're good fellows here we'll be thoroughbreds there."

*

"Here is to the lawyer—a learned gentleman, who rescues your estate from your enemies, and keeps it himself."

*

Here's to the press, the pulpit, and the petticoat, the three ruling powers of the day.

The first spreads knowledge, the second spreads morals, and the third spreads considerably.

*

"Fill the bumper fair!
Every drop we sprinkle
O'er the brow of care
Smooths away a wrinkle.

*

There is room in the halls of pleasure,
For a long and lordly train;
But one by one we must all file on
Through the narrow aisles of pain.

*

"Then wreathe the bowl
With flowers of soul,
The brightest wit can find us;
We'll take a flight
Towards heaven to-night
And leave dull earth behind us."

"Let me play the fool;
With mirth and laughter let Old Wrinkles come;
And let my liver rather heat with wine
Than my heart cool with mortifying groans."

*

"Let us drink; who would not?
Since through life's varied round
In the goblet alone no deception is found."

*

"Nothing in nature's sober found,
But an eternal "health" goes round.
Fill up the bowl then, fill it high—
Fill all the glasses there; for why
Should every creature drink but I;
Why, man of mortals, tell me why?"

*

"My kindest regards."

*

"O, fill the wine cup high!
The sparkling liquor pour;
For we will care and grief defy,
They ne'er shall plague us more."

*

"Here's sunshine and happiness."

*

"Our Country: May she always be in the right—but our country, right or wrong."

*

FAMILY DINNER TOAST.

"Here's a toast to the host who carved the roast,
And a toast to the hostess—may none ever 'roast' us."

*

TOAST TO WRITERS.

Here's to the angel who shoves the quill,
When he's not sick of himself he makes others ill.

*

"Let her go Gallagher."

*

BARKEEPER'S TOAST.

"Trust, bust!"

*

TOAST TO THE PROHIBITIONIST.

Here's to our countryman, exceedingly pious;
He can't swallow straight goods; his mouth's cut on the bias.

*

"Money to him who has the spirit to use it."

*

"Be flush and your friends are many,
Go broke and you lose them all;
You're a great old sport at $4.00 a quart—
But not if you happen to fall."

*

"A bumper softens every care."

*

"There's not a place in earth or heaven,
There's not a task to mankind given,
There's not a blessing or a woe,
There's not a whispered yes or no,
There's not a life or birth
That has a feather's weight of worth—
Without a woman in it."

*

The physician—although professedly a good man, the worse people are the more he is with them.

*

TOAST OF THE FORSAKEN SWAIN.

"I clutched the goblet as a vise,
And pledged her thus in wine:
May Eve forget her Paradise
Beneath another vine!
And then I said, the waves may fling

Their whiteness on the sea,
Nor time, nor tide, nor death shall bring
Forgetfulness to me!''

*

TOAST TO HOPE.

''Here's to the young bird of Hope, with its plumage of Truth,
That flits in the noontide of life's early spring;
It hath a season so brief in the gardens of youth
That flowers but once feel the rush of its wings.''

*

TOAST TO THE POLITICIAN.

''If a nation hath not goodness then it never can be great,
For there's nothing like to virtue in the building of a state.''

*

Here's to you, my dear,
And to the dear who's not here, my dear;
But if the dear who's not here my dear,
Were here, my dear,
I'd not be drinking to you, dear, that's clear.

*

TOAST TO THE AMERICAN NAVY.

Every time our navy sinks
The enemy's ships, fill up the drinks.

*

''My respects, sir.''

*

''Happy, happy, happy pair;
None but the brave, none but the brave,
None but the brave deserve the fair.''

Wine is good,
Love is better;
False morals spin a spider's fetter.
So fill up the bowl,
Be a jolly old soul,
And you'll be loved by your girl when you get her.

*

TOAST TO A SAD MAN.

Here's to the knees that are always quaking;
Here's to the hearts that are always breaking;
May they be steeped in mellow whiskey,
Or plunged in rich "Lacryma-Christi."

*

TOAST TO PUBLISHERS.

Here's to the man who disseminates brains;
When the quality's bad it's the devil who gains.

*

CLOVER CLUB'S TOAST.

Here's to a long life and a merry one,
A quick death and a happy one,
A good girl and a pretty one,
A cold bottle and another one.

*

Say, why did Time,
His glass sublime,
Fill up with sand unsightly,
When wine he knew
Runs brisker through
And sparkles far more brightly?

*

RIP VAN WINKLE'S TOAST.

Here is your goot helt,
Und your family's goot helt,
Und may you all live long und brosper.

TOAST TO THE FREE LUNCH BAR.

Here's to the bar man, not to avarice sold;
May his profits increase ten thousand fold;
May the bright yellow dust pile up in his pan;
May he never become a moneyless man.

*

THE MONEYLESS MAN.

(By the greatest American poet.)

Is there no secret place on the face of the earth,
Where charity dwelleth, where virtue has birth?
Where bosoms in mercy and kindness will heave,
When the poor and the wretched shall ask and receive?
Is there no place at all, where a knock from the poor,
Will bring a kind angel to open the door?
Ah, search the wide world wherever you can,
There's but ONE open door for a Moneyless Man.

Go, look in yon hall where the chandelier's light
Dispels with its splendor the darkness of night,
Where the rich hanging velvet in shadowy fold
Sweeps gracefully down with its trimmings of gold,
And the mirrors of silver take up, and renew,
In long lighted vistas the 'wildering view;
Go there, at the banquet, and find, if you can,
A welcoming smile for a Moneyless Man!

Go then in your church of the cloud-reaching spire,
Which gives to the sun his same look of red fire,
Where the arches and columns are gorgeous within,
And the walls seem as pure as a soul without sin;
Walk down the long aisles, see the rich and the great
In the pomp and the pride of their worldly estate;
Walk down in your patches, and find, if you can,
Who opens a pew to a Moneyless Man.

Go, look in the banks, where Mammon has told
His hundreds and thousands of silver and gold;
Where, safe from the hands of the starving and poor,
Lies pile upon pile of the glittering ore!
Walk up to their counters—ah, there you may stay
'Till your limbs grow old, 'till your hairs grow gray,
And you'll find at the banks not one of the clan
With money to lend to a Moneyless Man!

Go, look to yon judge, in his dark, flowing gown,
With the scales wherein law weigheth equity down;
Where he frowns on the weak and smiles on the strong,
And punishes right whilst he justifies wrong;
Where juries their lips to the Bible have laid,
To render a verdict—they've already made;

Go there, in the court-room, and find,
if you can,
Any law for the cause of a Moneyless
Man!

*

TOAST TO A MONEYLESS MAN.

Here's to the moneyless man,
Crushed with sorrow and pain;
May he think of the bar man
When his star rises again.

*

May your shadow never grow less.

COCKTAIL FACTS

A Cocktail is a blend of different liquors. To have a perfect Cocktail it should be made of the best ingredients in exact proportions and then allowed to age and blend. No fresh blend is fit to use; all Cordials are aged, blended Whiskies are aged, and Punches are made and kept for years before being used. Good Ginger Ales and even Sauces are aged before being marketed. Club Cocktails are scientifically blended, properly aged and the finest liquors are only used in their making. If you want a delicious Cocktail, buy the Club brand, follow directions, and your friends will wonder where you learned the art.

To be had at all first-class dealers.

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